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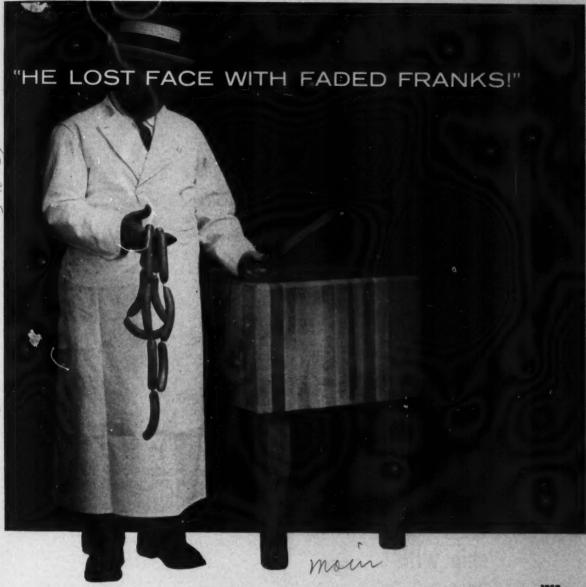
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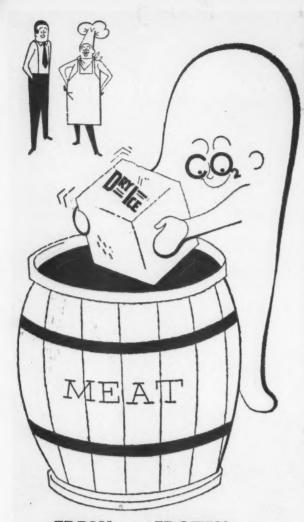
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THE NATIONAL TOVISIONET

VOLUME 139

JULY 5, 1958

NUMBER I

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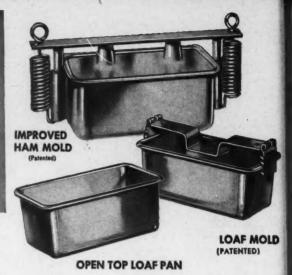
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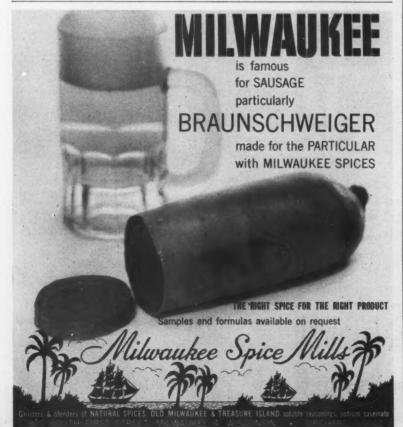
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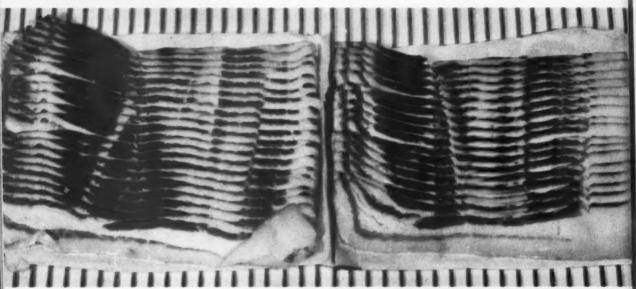
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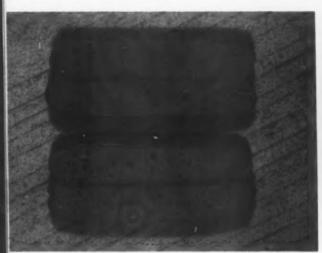
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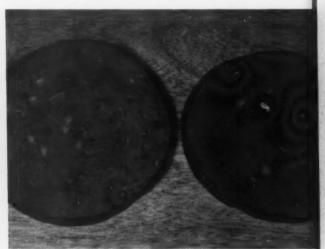
Check the difference in color



Comparison of color fading under showcase conditions—both bacons were processed at the same time and pumped at the same rate, but bacon at left shows better color retention for longer shelf-life due to the addition of Neo-Cebitate in the pickle.



Comparison of internal cure color—with the exception of Neo-Cebitate, the same formulation was used for both frankfurters. The treated sample at top developed better color, yet processing time was 45 per cent shorter than that required for the control.



Comparison of color development after smoking—these samples come from the same emulsion, yet maximum cure color was attained in the bologna slice at left by using Neo-Cebitate.

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NEO-CEBICURE NEO-CEBITATE



MERCK & CO., Inc.

THE NATIONAL

PROVISIONER

JULY 5, 1958

VOL. 139 No. 1

Soot is Flying

All of the current furor over gifts (between "friends"), and the possible influence those gifts and/or favors might have upon governmental policy, has one unfortunate consequence for the business community (packers included). A good many honest and sincere people will conclude:

"That is the way business men act, and the way they win their fortunes and their

eminence."

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When soot is flying, any clean white collar is in danger.

Over the years we have known several hundred successful business men in the meat industry, as well as a few "angle operators." Most of the former, who have won their positions through enterprise and hard work rather than by financial sleight-of-hand, would find the idea of purchasing influence a nauseating one. The angle-men, of course, think nothing of giving or taking a fast buck, but we have also noticed that they seem to drop out of sight just as suddenly as they appear.

There were times during the early 1930's when, in some communities, the term "business man" was about equivalent to an accusation of illegitimacy, and "banker" was said in the same tone of voice as some of the old, short and ugly Anglo-Saxon words. Although much of this anti-business feeling was unjustified, and many of the politicians who aroused and used it were scamps themselves, the fact remains that it existed. Some of this feeling was due to frustration and a desire to transfer blame for the depression to a group, but not a little arose out of revelations that a few business leaders had been careless in their conduct and in fulfilling their re-

When the people get this sort of feeling it is not surprising that the business community is suspected and finally repressed.

News and Views

Fourth Sales managers' workshop will be held by the American Meat Institute at the Palmer House, Chicago, on Wednesday through Friday, July 23-25, the AMI has announced. Three previous workshops for sales training, all that were originally planned for this year, have been held by the Institute, attracting 150 sales executives from 85 companies. The workshop provides sales managers with material to conduct nine sales training meetings for 20 salesmen. The first meeting the sales manager conducts is on "How to Make a More Effective Sales Call." The second takes up "How to Sell a Feature" and the third, "How to Increase the Size of Your Orders." Sales managers who attended the earlier workshops have completed their own first three meetings in most cases, according to the Institute, and reports indicate that the training is effective and appreciated by the salesmen. Firms interested in the July 23-25 workshop should get in touch promptly with John Moninger, director of special services, American Meat Institute, 59 E. Van Buren St., Chicago 5. The cost is \$400 per man.

The Institute also has issued a reminder to member companies to send to the AMI department of membership service the names of all employes who will have completed 25, 50 or 75 years of industry service during the year. Service emblems will be presented to the 50- and 75-year veterans at a breakfast in their honor on Saturday morning, September 27, during the

AMI annual meeting in Chicago.

Results Of this year's regional meetings of the National Hide Association, which have been devoted to the theme of "Hide Improvement at the Meat Packer and Rendering Levels," will be summarized at the 14th annual NHA convention set for Tuesday and Wednesday, October 21 and 22, at the Edgewater Beach Hotel, Chicage. The report will be presented by a panel of several leaders in the hide, packing and rendering industries, headed by R. F. Prentis, manager of the Darling & Co. hide department in Chicago. Two more NHA regional meetings will be devoted to the theme before the convention-the southwest meeting on September 12 and 13 at Fort Worth, Tex., and the southeast gathering on September 19 and 20 at Birmingham, Ala. Key speakers at the annual convention in Chicago also will include David Schachter, vice president of Hygrade Food Products Corp., Detroit.

The Bill extending the 52 per cent corporate income tax for another year, through June 30, 1959, and repealing the 3 per cent federal tax on transportation of freight, effective August 1, was signed into law this week by President Eisenhower. The bill prevented the automatic reduction of the corporate income

tax to 47 per cent on July 1.

In other Washington action this week, the Senate voted to confer permanent status on the Small Business Administration, turning down the recommendation of the Senate banking committee that the SBA be granted a three-year extension instead. The House had voted permanent status for the SBA, and the Administration supported this position. Senate amendments to the House-passed bill (HR-7963) include an increase to \$350,-000 from \$250,000 in the amount the Small Business Administration can lend to one borrower.

The Meat Science Institute, to be sponsored by the National Independent Meat Packers Association on Monday through Wednesday, August 18-20, at Rutgers University, New Brunswick, N. J., is attracting widespread interest, John A. Killick, NIMPA executive secretary, reported this week. He said indications are that the enrollment may soon be filled.

Frankfurt Processing Time Cut Through Iso-Ascorbate Use; Color is Enhanced

FRANKLIN MILLS, associate food technologist and project leader, sets controls on highly-instrumented house for processing cycle. Unit at right is strip chart which records internal temperature of product in the smokehouse; at the left is smoke density recording controller.

THROUGH the use of proper additives, the time required for processing frankfurts can be reduced from 2 to 3 hours down to 1¼ to 1½ hours without any sacrifice in taste appeal, thermal temperature protection or yield. Significantly, there is an enhancement of natural meat color as to brightness and color life.

In terms of practical operation, use of the additives makes it possible to about double the put-through for each smokehouse in frankfurt production. While it has not been established scientifically, there is every reason to believe that the same results can be achieved in bologna production.

These facts are reported by a group of research scientists, working under Dr. George D. Wilson, head of the department of food technology at the American Meat Institute Foundation, Chicago. Members of the research



AMIF research worker Mills places a slice of processed frankfurter in reflectance chamber of a spectrophotometer to measure the color value of the sectioned product. In the test the samples were measured against a red color, which had the higher wave length value, and a green color with the lower wave length. The red color was desirable; the green undesirable. There is no standard color for franks.

team are Franklin Mills, D. S. Ginsberg, Betty Ginger and Dr. C. Edith Weir.

Working under a grant in aid from Merck & Co.,



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Inc., Rahway, N. J., the group specifically set out to evaluate the practicality of using sodium iso-ascorbate in frankfurt production and, consequently, to determine typical basic formulations and processing times for prod-

uct containing sodium iso-ascorbate.

Previous research had established that sodium ascorbate and ascorbic acid expedited color development in frankfurt production. However, the formulation and processing schedule had not been pinpointed and, equally significant, neither the end-point internal processing temperature had been determined, nor its effect upon flavor, color and keeping quality. If processing time were shortened without correlation to internal temperature, there was always the danger that greening problems might crop up, according to Franklin Mills, associate food technologist and project leader. On the other hand, if a shorter high temperature process were used, what would happen to the palatability of the product?

These were the specific questions that had to be

answered as the research continued.

According, three basic formulas were devised to cover the range of product utilization dictated by cost considerations in commercial frankfurt production. All the formulas were highly nutritious. The first consisted of all skeletal meat, boneless beef and regular pork trimmings. The second was an all meat formula containing boneless beef, pork trimmings, pork hearts, pork cheeks and pork stomachs. The third contained skeletal meat ingredients as well as non-fat dry milk solids and corn syrup solids to the level permitted by MID regulations. As nearly as possible, the formulas contained 40 per cent beef and 60 per cent pork and were prepared to have an end-product analysis of 60 per cent moisture, 27.5 per cent fat and 12.5 per cent protein. Standard cure and seasoning mixtures furnished by Wm. J. Stange Co. were used in all laboratory batches.

The test batches were chopped in the conventional manner in a silent cutter and after a 12-minute chop, the emulsion reached an internal temperature of 55° F.

In the experimental lots, % oz. of Neo-Cebitate (Merck's

brand of iso-ascorbate) was added for each hundredweight of meat approximately 1 minute before the end of the chop.

The control lots for each of the three formulas contained no sodium iso-ascorbate, while the mated experimental lots for each of three formulas included sodium

iso-ascorbate in the aforementioned quantity.

Sodium iso-ascorbate belongs to the same chemical family as ascorbic acid and sodium ascorbate, except that it has no vitamin C value. It has been approved by the MID for use in comminuted meat products, in curing pickle for pork and beef products and as a protective spray on slices of pre-packaged luncheon meats. (See The NATIONAL PROVISIONER of July 2, 1955, page 22, for MID Memorandum 217 on use of ascorbates; August 25, 1956, page 34, for MID Memorandum 217, Supplement 1, on use of ascorbates as spray and January 19, 1957, page 22, for MID Memorandum 217, Supplement 2, on use of iso-ascorbate and sodium iso-ascorbate.)

The stuffed frankfurter emulsions were processed in a Foundation smokehouse in which temperature, humidity and smoke density were controlled and recorded. While the temperature schedule for the control and experimental lets differed, both were smoked for 1 hour at a relative smoke density of 80 to 90 per cent. Relative humidity in smoking the control lots ranged from 80 to 95 per cent, and was a constant 80 per cent for the experimental lots. With programming of a smokehouse schedule, the formulas of the control products had to be modified so that the end-products would have an analysis similar to that of the experimental products.

In both instances smokehouse processing was carried on until the internal temperature in the product reached

155 to 160° F. At this level the possibility of subsequent greening in the finished product is greatly diminished, as prior work by Dr. C. F. Niven, jr., AMIF's assistant

director, has demonstrated.

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Within the limits of the formulas employed, and the end-product temperature used, the researchers established the schedules plotted in Table 1, and summarized in Table 2. As noted in Table 2, the processing time requirement for the experimental frankfurts was cut one-half to one-third. In general, the control sausage required 120 to 155 minutes for proper color development, while the experimental lots with sodium iso-ascorbate took only 75 to 90 minutes to achieve the same color level.



DR. C. EDITH WEIR, head of the department of home economics, and Mills, examine the surface of a peeled link to note any surface fractures attributable to poor peeling characteristics.

It might be well to note that color development potential must be in the raw materials. If too high a percentage of non-skeletal meats is used, nothing will give the sausage good color short of artificial coloring on the outer casing a technique that is restricted by MID and state

regulations.

Although processing of the experimental lots started with a smokehouse temperature of 140° F., and ended with a smokehouse temperature of 170° F., as against 95° F. and 160° F. for the controls, the first-named sausage had a smaller shrink. To finish with the same level of moisture in the end-product, from 2 1/5 to 5 per cent additional moisture had to be added to the control formulas during chopping. Since the tenderness and juiciness of the comminuted meat are influenced by the level of fat and moisture, the sodium iso-ascorbate frankfurters would be tastier and provide better yield. During the shortened processing schedule used for the experimental lots less of the natural moisture evaporated and, consequently, the experimental lots were more palatable, observes Mills.

A correlary benefit is that less moisture need be added

TABLE	1:	Frank	furter	Pro	cessing
Sch	edu	le for	Cont	rol	and
	Ex	perime	ntal I	ots	
		Contro	I Lote	1	

	Control	LOTS"	
Time Period (Minutes)	Smokehouse Temperature (Degrees F.) (I	Humidity	
0-30 30-40 45-60 60-105 105-120	95 110 120 140 160	95 95 80 80	0 0 0 80—90 80—90
120—125 ² 125—130 ⁸	Experiment	al Lots ⁴	
0—15 15—30 30—60 60—75 75—80 ² 80—85 ³	140 140 160 170	80 80 80	80—90 80—90 80—90
² Hot s temperate	chower at 170 ure of 155° F.		n internal

³ Cold shower.

⁴ % ox. sodium iso-ascorbate per 100 lbs.
meat.

Table reprinted by special permission of Food Technology.

TABLE 2: Moisture, Fat, Protein Composition and Processing Time of Frankfurter Lots Prepared with and without Sodium Iso-ascorbate

Mo Type and Lot (Per	isture Cent)	Fe (Per C		Prof		Add Prio Proce (Pct. of	ded or to ssing	Proces Tim (Mini	10
Number C1	E2	C	E	0	E	C	E	C	E
TYPE I				Acres Marrie					
152.0	51.9	31.6	31.5	13.1	13.5	25.0	77.5	155	90
256.8	58.6	25.6	24.7	14.8	13.5	25.0	25.0	130	90
358.5	58.5	23.3	24.5	14.4	13.6	25.0	25.0	140	90
459.8	60.0	23.3	23.1	13.7	13.6	28.2	25.6	150	70
560.0	60.4	24.5	24.0	13.6	13.6	28.2	25.6	130	85 70
658.9	60.4	25.0	23.9	13.7	13.5	28.2	25.6	135	70
761.3	60.7	22.4	22.9	13.1	13.4	28.2	25.6	138	70
854.4	53.6	30.2	31.4	11.4	11.3	25.0	22.5	125	60
961.2	59.3	24.4	24.8	12.2	12.9	27.5	25.0	125	70
1062.3	60.7	23.3	24.5	12.3	12.6	28.2	25.6	130	45 70
1161.7	59.7	23.7	24.5	11.6	12.5	33.3	30.8	150	79
TYPE 2									
12 62.3	60.4	20.9	22.4	13.4	13.7	25.0	20.0	130	100
13- 61.8	60.4	20.5	21.9	13.4	13.5	25.0	20.0	130	80
1461.6	61.6	21.3	20.5	13.1	13.4	25.0	20.0	145	80
15 64.6	63.3	20.2	19.9	12.8	13.5	25.0	20.0	145	80
TYPE 3									
1662.8	59.6	20.8	22.3	12.0	12.2	33.3	30.8	180	70
1760.4	58.3	22.8	22.7	12.8	12.5	33.3	30.8	150	90
1852.9	50.5	32.0	33.5	9.8	10.7	33.3	30.8	150	90
1952.3	52.2	32.3	32.2	10.4	10.4	33.3	30.8	150	90

³ Experimental—½ oz. sodium iso-ascorbate per 100 lbs. mea Table reprinted by special permission of Food Technology to obtain a given yield. Since MID regulations limit added moisture, and large buyers and state regulations often stipulate the moisture content, use of the additive narrows the risk of noncompliance with no sacrifice in

yield.

The levels of moisture added, end-product analyses and processing times for the research project are summarized in Table 2. The controls consistently had a higher added moisture value, ranging from 33.3 down to 25 per cent, while range in the experimental lots was from 30 down to 20 per cent. It should be noted that simple acceleration of the heating cycle without the use of sodium iso-ascorbate failed to produce an acceptable product either as to texture or color.

The colors of the various frankfurts were evaluated with a spectrophotometer with a reflectance attachment. The

TABLE 3: Average Taste Panel Scores and Reflectance Ratios of Frankfurter Lots Prepared with and without

	No. of	Tende		tance
TYPE I	uagmen	its Juici	11622	Kallos.
Control	244	7.5	7.5	1.83
Experimental		7.7	7.3	2.05
TYPE 2		***		8.00
Control	105	7.8	7.0	1.67
Experimental		8.1	7.2	1.94
TYPE 3		4	***	***
Control	123	7.0	7.3	1.9/
Experimental				
¹ Tenderness				
10 = very tend		10 10,		rougii
² Juiciness ra	ted 0 to	10: 0	= dry:	10 =
very juicy.				
3 Per cent Re	Backance	450 m	/9/ .	offect.

experimental frankfurters had better, 'brighter and more uniform internal color. The color readings are shown in Table 3. The higher reflectance ration indicates a better color value in product.

In a keeping test it was found that the controls exposed to normal artifi-

cial lighting would fade within three days, whereas the experimental frankfurts would fade within four to five days. Both the control and the experimental types were packaged in cellophane for the fading test.

The researchers decided to investigate the peelability of the frankfurts stuffed in cellulose casings since there was a possibility that the shorter heating cycle might not coagulate the surface proteins into an outer skin that would peel readily. Any slow-down in peeling would tend to offset the initial processing gains. Repeated hand peeling tests proved that there was no difference in peelability between the two types of products, says Mills.

The final proof of any frankfurt, as with pudding, is

TRAINED taste test panelist, Miss Susan Siebert, scores sample of processed product for the qualities of juiciness and tenderness. Tasters on the test panel are qualified members of the AMIF staff. Before each test the panelists are screened for their abilities to apply the desired criteria. Some are good on flavor and can detect duplication in samples; others can note rancidity.



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in the eating. The AMIF training taste test panel, working under Dr. C. Edith Weir, head of the department of home economics, evaluated the products for their appetite appeal. In general, the products were rated statistically for tenderness and juiciness. The results are shown in Table 3. While there is no significant difference, the experimental frankfurts prepared with sodium iso-ascorbate achieved a slightly higher rating. All the products were highly approved for tenderness and juiciness; 10 is the perfect rating and all products averaged above 7. Taste test results are shown in Table 3.

Similar favorable results were obtained with frankfurts

containing sodium ascorbate.

USDA Fee For Grading is Raised to \$6 Per Hour

Packers who utilize the federal meat grading service of the U. S. Department of Agriculture this week began to pay \$6 per hour for the service instead of the \$5 previously charged. Double the hourly rate will continue to be charged for work performed on a legal holiday. The minimum fee and hours charged on weekly contracts will be \$240 for 40 hours.

The Agricultural Marketing Act of 1946 provides for the collection of fees approximately equal to the cost of the services. The USDA says the fee increase is due to an increase in operating costs.

City to Offer Inspection Free to Farmer-Producers

The city council of Roanoke, Va., has adopted an ordinance requiring the inspection of meat and meat products offered for sale by the farmerproducer. The city will provide a free inspection service for such meat. A second new ordinance restricts the sale of locally-inspected meat from vehicles. The new Virginia state meat inspection law, which became effective June 27, allows cities to exclude uninspected farmer-producer meat only if the cities provide free inspection for such product.



HOT DOG is high fashion for July, demonstrates Marcia Corley (left), one of "National Hot Dog Month" ambassadresses employed by Tee-Pek, Inc., Chicago. Here, Miss Corley shows Irvin Tiahnybik, vice president of Leon's Sausage Co., Chicago, and Miss Lee Phillip, WBBM-TV personality, new handbag and hat with hot dog motif. Top of purse is red velvet "frank," and terry cloth bottom is shape and color of bun. Straw hat is rimmed with hot dogs. On table in foreground is 6-ft. hot dog made especially by Leon's Sausage Co. for the appearance on "Shopping with Miss Lee" television program.

Wilson & Co. Plant at Los Angeles Discovers

Reusable Shipping Boxes Have Many Advantages

NEW type of reusable shipping container—the plastic tote box—is being used by the Los Angeles plant of Wilson & Co. after an extensive methods study had been made by Tom Ross, the planning and methods engineer for the establishment.

He found that much of the product that was being shipped out already had been packaged. Thus the shipping container, essentially, was a means of grouping the packaged items making up an order and, for the most part, did not contribute protection since this factor had already been provided in the original packaging.

Bacon, sliced luncheon meat, etc., had their own packages; large stick sausage and smoked meats were wrapped and bulky cuts, such as loins, were well boxed.

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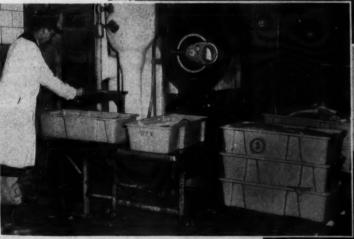
ffeclude neat pecThe problem was: How to contain smaller orders

I. Orders are made ready.

2. Boxes move on the roller conveyor to shipping dock.

3. Orders are weighed and accumulated in skid lots.

4. Loader is building secure stacks of boxes in delivery truck.



consisting of two loins, several sticks of sausage and a dozen boxes of frankfurts and bacon? The plastic shipping container was chosen as the best unit for doing this job.

The unit is made of a tough, lightweight plastic called Royalite. The box weighs 6¾ lbs. and has the additional advantage of being noiseless in handling. Rolled edges provide a convenient grip. The



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tional

Corley Phillip,

1958

box material is non-porous, will not retain odor, is leakproof and can be washed quickly. The plastic will withstand regular rough handling without denting, chipping or cracking. The box size is 34 x 17 x 8½ in. and will hold about 100 lbs. Ease of cleaning was one of the reasons why Wilson selected the container.

As the boxes are brought in from the routes they are nested and trucked in skid lots to the automatic washing machine. Here they are placed on a conveyor on which they are carried through a detergent soak, pressure wash and fresh rinse. They are then examined and given a hand cleaning with a steel pad if foreign material still adheres.

The clean boxes are nested and moved in skid lots to the order assembly area where they are deposited at the scalers' stations.

As the orders are assembled, the boxes are moved out to the loading dock via a series of roller conveyors. At a central point they are check weighed and stacked on skids; thus it is possible to move a number of orders on one skid by means of a power truck. Under the old system orders had to be handled in smaller lots because of the many variations in size and shape.

The plastic containers are uniform in shape and, by positioning, can either be nested or stacked. The boxes are numbered and embossed with the Wilson name. The number of boxes in an order is entered on the shipping ticket and the number in a load is summarized on a tally sheet.

In loading the trucks the boxes are stacked to conserve space. While some of the smaller orders may not fill a container, this dead space loss is more than offset by the protection and economy gained through this method of handling. Under the old system, loose product wrapped in butcher paper was sometimes damaged in transit, but the cost of placing these items in one-use shipping containers was prohibitive.

A record is kept of the number of boxes each customer has in his possession, although most orders are unloaded at the time of delivery. When a driver returns to the plant his boxes are checked in and immediately sent to the washing station.

The life of the plastic shipping containers has been estimated as five years, and it is believed that their cost will be recovered within a year's time even after the assessment of charges for washing, check-in and out and pilferage loss.

The plastic boxes are washed on a part-time basis by a member of the sanitation crew. It is believed that loss from pilferage can be kept very low with adequate controls in connection with billing.

The Wilson plant has found that the containers possess other advantages: Product leakage is confined to one container instead of soiling several orders; the plastic box will support the weight of other containers and even an item as heavy as a quarter of beef; shipping box setup and closing costs have been eliminated and the jcb of supplying the scalers with shipping containers has been simplified since a large stock of the nested units can be delivered at one time and occupies little floor space.

The Duro plastic shipping containers are made by the Hollywood Plastic Arts Co. of Los Angeles.

Live Grade Basis Of Selling Hogs Up Last Year In Ohio

Farmers in Ohio sold more hogs on a live grade basis last year than in any year since the live grading program started about six years ago, according to the Ohio State University Extension Service. Farmers participating in the program received about 50c per cwt. more for their No. 1 hogs than was paid for average hogs of the same weight on the same market day, it was pointed out.

Twenty-seven livestock markets in Ohio last year reported selling 328,-143 hogs on a live grade basis. This number represented an increase of about 5 per cent over the previous year, while a decrease of about 8 per cent took place in total United States hog slaughter last year.

Of the hogs sold on the live grade basis, 42 per cent graded No. 1, or about 15 per cent more than in 1956. It was predicted this trend will grow.

Russian Idea on Freezing

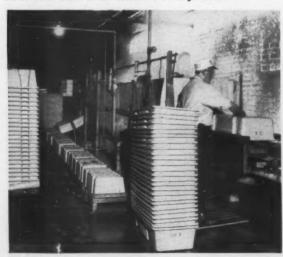
A Russian technique for holding down freezer storage shrink is reported in the June Information Bulletin of The Refrigeration Research Foundation. Ice-coated canvas sheets are hung up in the freezer about 16 in. from the wall coils. Gauze sheets, also ice-coated, are hung in the passageways. An evaporating ice surface about equal to that of the floor area is thus formed. This evaporating surface is said to assure a relative humidity of 97 to 98 per cent instead of the 83 to 90 per cent normal to this freezer. Meat stored at 0° F. for 12 months was found to be wholesome with no shrinkage.

Incre

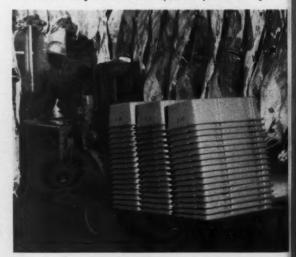
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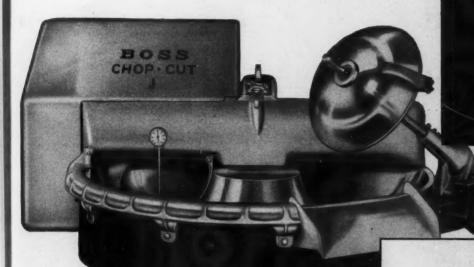
ONE MEMBER of the sanitation crew works part time to clean up the returned boxes at the automatic washing machine.



MANY BOXES can be handled at one time with the aid of industrial truck. Nesting the boxes saves space for product storage.



Grind the nub when you sharpen the knife and maintain accurate clearance between knife and bowl.



BOSS

CHOP·CUT

"the sausage meat cutter that can't throw knives"

Increases capacity in relation to bowl size, power demand, and time cycle. Produces tender, juicy sausage of high moisture content and higher profit potential.

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See it soon . . . and make your own comparison with other machines offered for the same type of work. (We will furnish a list of satisfied users . . . many in your own area.)

WE PREDICT that you will evolve a whole new set of standards for the preparation of your sausage emulsions.

WE PREDICT

that you will buy the cutter that "can't throw knives."

THE Cincinnati BUTCHERS' SUPPLY COMPANY CINCINNATI 16, OHIO

- 1. Fresh whole chunk or sliced frozen meat processed.
- Heavier construction adds stamina.
- Higher speeds increase capacity.
- 4. Bowl revolution counter increases product uniformity.
- Extremely low temperature rise imparted.
- 6. Stainless steel knives.
- 7. Patented design prohibits "throwing" of knives.
- 8. Integral nub maintains accurate knife-bowl clearance.
- 9. Size 56 provides 8 knives, 350# capacity 50 H.P. motor.
- 10, Size 70 provides 12 knives, 700# capacity 100 H.P. motor.
- 11. BOSS unloader empties bowl in 30 seconds.
- 12. Prompt shipment.
- Chop * Cut machines of earlier manufacture may be converted.



Compact Pork Cut Layout

1. Cercas Cut Dawn

Band Saw 6. Butt Work Up

Shoulder Cutter

2. Ham Cut Off 3. Remove Lain

3. Ham Trimming

10. Trim Lain

9. Remove Ribs

ADDITION of new facilities—a conveyorized pork cutting line and a new package boiler—has raised the efficiency of operations at the Muntean Packing Co., an independent pork house in Detroit.

The pork cutting line, furnished and installed by The Allbright-Nell Co., has made contributions other than improving the productivity of the cutting gang, according to T. A.

Chick, president.

In the firm's former operation (manual), the key men were the chopper and his assistant, the setup man. It required a high degree of skill and physical stamina to sever the ham, shoulder, feet and the hocks from the sides with a cleaver, declares Chick. In cutting the sides, the chopper would pivot from one cutting block to the next. The setup man had to synchronize his movements so that they were in rhythm with the chopper's. The freed rough cuts were removed by other employes who passed them to the butchers. While the two kev butchers were excellent workmen. the line's dependence upon their skill had two undesirable side effects. Whenever they were absent because of sickness, vacation, etc., productivity took a tail spin and quality also suffered. Second, because of their skill, their pay was considerably greater than that of the other butchers. The question of relative pay scale was a constant headache, Chick reports.

Power saws are used for carcass breakup on the new line and the physical strength needed for any job is within the capacity of all the butchers. Since installing the equipment, management has rotated the butchers on various jobs so that several men can now perform the highly skilled tasks such as loin pulling. If a man

should be absent, there is no great falloff in productivity or quality.

The pay rates are now in accordance with the union scale so that this factor of employe and management annovance has been eliminated.

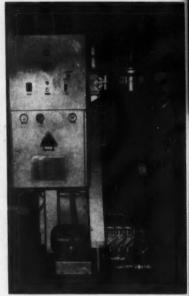
Productivity also has moved up. The crew of 13 formerly handled 90 hogs per hour, while they now cut 130. Basically, the increase has arisen from the elimination of the product handling and the reduction in the amount of physical effort required to do a job.

Chick reports that product yield has also improved. For example, with the cutting methods formerly employed, the butcher scribing the loin would make the severance between the two ends of the loin, including part of the rib on the loin. The retail buyers always discounted the loins because of this extra bone. With the Best & Donovan scribe saw, the butcher now severs the ribs at their junction with the loin and full value is realized for the ribs.

CUTTING: The first man brings the carcasses from the cooler, pushes them over the table and cuts them down. He also moves loaded shelf trucks from the cutting room. The next butcher scribes the ham with a B & D saw, cuts off the ham and, with a band saw, removes the hind feet and positions the carcass for the table-mounted shoulder cutter.

The ham is chuted to a butcher who trims and defats it.

From the separated shoulder another butcher lifts the neckbone and, with the second band saw, separates the shoulder into butt and picnic portions and cuts the front feet and hock. The shoulder section is on one side of the 26-ft, cutting conveyor, the ham and loin trim are on the



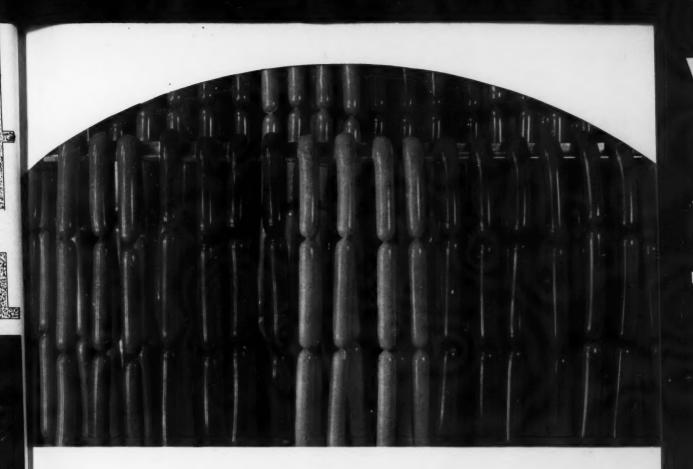
CONTROLS of the compact steam generator are centralized on the unit's front panel.

other, while the belly section is at the end of the conveyor.

One butcher handles the butt, another the picnic and a third man located at this station retrims the picnic trimmings.

As the side moves along on the conveyor, a butcher scribes and removes the loin which is then trimmed, graded and placed on a shelf truck by another employe. The side then passes under the belly roller and discharges onto a work table where one butcher removes the ribs, another separates the fat back and trims it, while two others trim the bellies and retrim the trimmings.

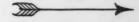
The new cutting conveyor was tailored to the space that was avail-



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Yes, when color is the word, PRECISION "NoJax" casings would make a rainbow jealous. Just the shade you want—light orange, orange, cherry, light red, red for self coloring. Immediately available. Unvarying diameter assures uniform product at all times. New shirring speeds up production lines.

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no other casing

SO FAST!

Precision



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to a fraction of an ounce. You need watch only the length of the frank for optimum results.

Precision NoJax casings

for fastest peeling, greatest uniformity,

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Maximum hole size and minimum shirred length mean greater emulsion throughput. 3. MORE FINISHED PRODUCT

More precise shirring, great strength, cut breakage and meat loss to an irreducible minimum.

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Less down-time, increased speed, add up to major economies.

Compare! Prove these qualities at the stuffing horn where performance counts. Ask your VISKING representative for a production demonstration.

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able for the purpose, reports Chick.

The new package boiler was furnished by Vapor Heating Corp. and occupies only a fraction of the space required for the old boiler. It operates on a demand cycle. Steam for cleaning is available within 3 minutes of firing and within 30 minutes there



BLUEPRINTS for the new pork cutting setup are scanned by T. A. Chick, president, and George Muntean, chairman of the board.

is enough steam to place the lard cooker on the line. The old boiler required about 3 hours to produce sufficient steam for rendering.

The unit generates steam in one continuous pass. Fuel and air are forced downward into a refractory-lined venturi throat combustion chamber, directly below which are the coiled water pipes. A high percentage of the tubing is exposed to flame.

The hot gases flow downward and outward through the nested pipe coils. Water enters the outer coils and passes through progressively larger coils into zones of increasingly high temperature. As it moves through the coils at high velocity, approximately 80 to 90 per cent of the water is turned into steam. The balance carries scale-forming sludge to the steam separator, where the sludge is blown down. Pure steam is delivered.

The unit has built-in safeguards against low water, no water, flame failure and excessive pressure. The unit has materially lowered the firm's costs because of demand operation.

St. Joseph Mayor Thinks City Will Annex Yards

Mayor Arthur J. Meers of St. Joseph, Mo., told the local Lions Club recently that he is optimistic about the eventual annexation by the city of the stockyards industrial district. The city has been discussing mutual problems with local packers.

"We feel we can provide services to this portion of our city which up to now has operated cooperatively, though independently, and yet plays such a vital role in our city's economic existence," Mayor Meers said.

Small Pork Specialist Builds to Double Output

EXPANSION NOW UNDERWAY at the Moberly Packing Co. of Moberly, Mo., will more than double the plant's present weekly capacity of 500 hogs and a commensurate volume of pork sausage products and will allow sales effort to be intensified throughout the 75-mile territory to which the product is now being distributed.

Specializing in pork products, the plant is situated in the north central

part of the state, midway between Kansas City and St. Louis in an area spotted with pecan groves and the scars of strip coal mining. The region is known as the "Little Dixie" area of Missouri and this designation is utilized by the company as a brand identification.

The 26 x 70 ft. addition is being constructed of cast cement blocks and poured concrete and will contain a 26 x 30 ft. hog cooler and enlarged shipping room and office. Older parts of the plant will be remodeled to provide a larger order room and more space for processing. An engine room is being built at the rear of the plant to house new refrigeration equipment. Plans were furnished by Koch Supplies, Inc., Kansas City, which is furnishing processing equipment. Two Koch air-conditioned smokehouses were installed



JOE E. HAINES checks new building plans.

in 1957. Next year the rendering department will be rebuilt and increased in size as part of the company's expansion program.

Growth of the concern has been due to the persistent efforts of Joe E. Haines, owner and general manager, who started the business at the present site in 1936. A fire completely demolished the plant in 1940 and others caused serious damage in 1943 and 1945.

The company gives much credit for recent increases in ham and bacon sales to stepped-up radio promotion involving a "Party Line" program which runs for 134 hours daily and is sponsored in cooperation with other local merchants. The show is built around musical selections and answers to a wide variety of questions which are telephoned in by customers. Testimonials are broadcast to prove the popularity of the company's "Little Dixie" brand of honey cured hams and long-smoked bacon.

Harriman Urges Federal Legislation on Additives

Governor Harriman of New York has urged a Congressional committee to speed federal legislation to control the use of chemical food additives. The governor made public a telegram to Rep. Oren Harris (D-Ark.), who heads the House committee on interstate and foreign commerce, in which he termed the matter "urgent for protection of the public health."

Harriman said he agrees with George P. Larrick of the Food and Drug Administration that the least that can be done is to test chemicals before they are used commercially in food. The 1958 session of the New York state legislature, the governor noted, had considered acting on the

food additive question but decided to wait to see what federal legislation might be enacted during the current session of Congress.

WSMPA Cost Control Manual

Deadline for receiving orders for the first printing of the new Cost Control Manual of the Western States Meat Packers Association is Tuesday, July 15, E. F. Forbes, WSMPA president and general manager, has announced. Available only to WSMPA members, the Manual gives standards for labor, products and materials.

Would Lift Corn Controls

An omnibus farm bill approved by the Senate agriculture committee recently would abolish federal acreage controls on production of corn.



For safer, easier equipment cleaning . . .

DRY ACID CLEANERS based on Du Pont Sulfamic Acid

New cleaning compounds made with sulfamic acid are sold and handled dry-no hazardous liquids to ship or store. Dry or dissolved in water for use, they create no fumes. Yet these cleaners have all the penetrating power of hydrochloric acid with far less corrosive effect.

Sulfamic acid-based cleaners remove scale and deposits from air-conditioning and ice-making equipment, foodprocessing vessels, steam boilers, milk evaporators and pasteurizers, marine evaporators and heat exchangers. Cleaning action is fast, thorough.

We'll gladly send you more information on sulfamic acid-based cleaners and the names of formulators who offer these new compounds. Just

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Packer Seeks \$418,301 in Suit Against Order Buyer

Damages of \$418,301.18 are sought by The Wm. Schluderberg-T. J. Kurdle Co., Baltimore, in a suit filed in the U. S. District Court in Indianapolis against Charles J. Renard and other partners doing business as Kennett-Murray & Co., livestock order buying concern.

The complaint charges the defendants with fraud and deceit and conspiracy to defraud the Esskay concern in connection with purchases of hogs by the plaintiff from Kennett-Murray at Indianapolis from January 1, 1950 to September 27, 1956.

Written invoices issued by defendants, and false weight tickets attached thereto, represented the aggregate weight of 568,382 hogs purchased by the plaintiff during that period as 120,586,215 lbs., whereas the actual weight was 118,526,136 lbs., a difference of 2,060,079 lbs., the complaint alleges. The average price of all the hogs was \$20.35 per cwt. so Esskay suffered damage in the sum of \$418,301.18, the complaint says.

The suit was filed by the law firm of LaRoe, Winn & Moerman, Washington, D. C., and Raymond O. Evans of Crawfordsville, Ind., as counsel for the Schluderberg-Kurdle firm.

Market Hog Shows Urged **By North Carolina Packers**

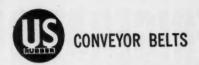
Meeting in quarterly session at the Hotel Robert E. Lee in Winston-Salem, N. C., recently, the directors of the North Carolina Meat Packers Association adopted a resolution encouraging agricultural workers to put on market hog shows to increase the Tar Heel state's production of pork.

Approximately 50 members of the association attended the meeting, which was presided over by association president W. N. Dixon, vice president and general manager of White Packing Co., Salisbury.

The resolution urged farm agents and teachers of agriculture to consider holding hog shows in their areas. The association said it would consider sponsoring such shows and instructed its livestock committee to study the matter.

Chief speakers at the meeting included A. C. Bruner, secretary of East Tennessee Packing Co., Knox-ville, and R. D. Douglas, jr., a Greensboro attorney. Bruner emphasized the importance of knowing op-erating costs. Douglas outlined the trend toward increased union organization in the South and described organizing tactics.

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5, 1958



The clean, sparkling good looks of the U.S. Little Giant® Food Belt make it the ideal conveyor belt for inspecting meats. The food is sharply visible, imperfect items can be instantly spotted. The belt gives a big boost to employee morale and efficiency, too—makes a fine impression on visitors.

White is right - on sight.

The U.S. Little Giant Belt is easy to clean. It does not absorb foreign matter, hence never becomes rancid or moldy. Non-porous, odorless, non-contaminating.

There's a U.S. Little Giant conveyor belt for every branch of the food industry—in the right color for the highest working efficiency—for example, black, orange, green and white are stocked. Other colors available if required. We will recommend the right color for your belt's inspection line.

When you think of rubber, think of your "U.S." Distributor. He's your best on-the-spot source of technical aid, quick delivery and quality industrial rubber products.



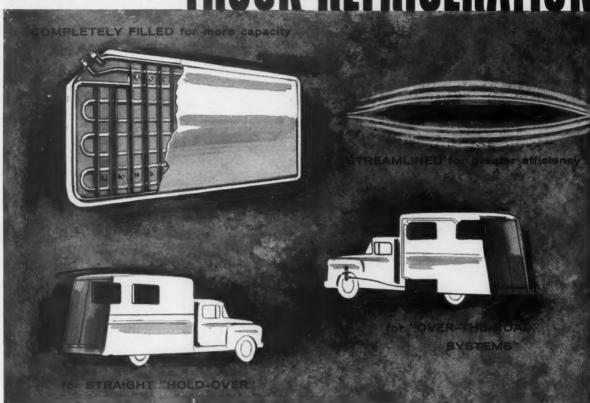
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ROLD-HOLD TRUCK REFRIGERATION



KOLD-HOLD truck plates give extra cooling capacity

KOLD-HOLD "Hold-Over" plates are designed to produce more refrigeration faster than any other plate on the market. The streamlined design induces a rapid sweep of air over the plate surface, for exceptionally fast pull-down.

Furthermore, each plate is completely filled with eutectic solution with no ineffective pockets without refrigeration. For top value in plate refrigeration, investigate KOLD-HOLD plates for your trucks...as straight "Hold-Over" plates or as lo-sides with MARK and ICROWN continuous truck refrigeration systems.



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ask the **ROLD-HOLD** man in your area for help with your truck refrigeration problems



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The Meat Trail..



TENTH CONSECUTIVE public interest award for "exceptional service to safety" is presented to The National Provisioner by John Kato (right), senior safety engineer and meat packing section staff representative, National Safety Council. Edward R. Swem, vice president and editor, accepts award on behalf of the Provisioner.

Stearns Plant in Auburn, Me., Gets Federal Inspection

Stearns Packing Co., Auburn, Me., has become Maine's only federally inspected meat processing plant. The establishment, one of four Maine plants owned by the Stearns organization headed by Bernard D. Stearns, began operating under MID inspection last week. Products include frankfurters, pure pork sausage and 17 varieties of luncheon meat.

Stearns has planned an intensive four-week advertising campaign via newspapers, radio and point-of-sale material to announce the new inspection program.

Other Maine plants operated by the Stearns organization are B. D. Stearns, Inc., Portland, established in 1946, and Stearns Aroostook Meat Supply,

.nc., Caribou, and Stearns, Inc., Auburn, both purchased in 1955. The Stearns Packing Co. plant in Auburn was built in 1953.

Bernard D. Stearns is president of Stearns Packing Co. and Stearns Aroostook Meat Supply, Inc., and is treasurer of B. D. Stearns, Inc., and Stearns, Inc. ROGER A. STEARNS is vice president and general manager of Stearns Packing Co. and manager of Stearns, Inc. HUGH M. STEARNS is vice president and general manager of B. D. Stearns, Inc. DORIS K. STEARNS is president of B. D. Stearns, Inc., and treasurer of Stearns Packing.

Henry Brown Is New Head Of Arkansas Packer Group

HENRY BROWN of Western Meat Packers, Inc., Little Rock, Ark., has been elected president of the Arkansas Independent Meat Packers Association. He succeeds Chris E. FINKBEINER, president of Little Rock Packing Co., Little Rock, who is running for the Arkansas governorship.

WALTER E. WEBB, president of Webb & Co., Inc., Helena, was elected vice president of the association. Otto Finkbeiner, vice president of C. Finkbeiner Packers, Inc., Little Rock, a cousin of the retiring president, was named to succeed Webb as secretary-treasurer.

Fire-Hit Fanestil Plant Operating on Limited Basis

The plant of Fanestil Packing Co., Emporia, Kan., which was heavily damaged by fire on June 23, resumed operations on a limited scale July 2 and probably will be back in full production by the middle of next week,



SAFETY AWARD of American Meat Institute in recognition of full year without lost-time accident is presented to J. R. Moormen (center), general manager of Foell Packing Co., Chicago, by Homer Davison (left), AMI president, on behelf of AMI safety committee. At right is Henry Tefft, AMI director of packingheuse practice and research. The meat canning firm, headed by William J. Foell, founder and president, employs 100 persons. This is the second time firm has earned AMI sefety award.

according to ED FANESTIL, co-owner with his brother, CARL.

Flames destroyed the second story of the plant, used for the storage of packaging material and supplies, but did not damage the processing area. A temporary roof has been built.

The brothers are waiting to find the full extent of the loss and the insurance adjustment before deciding whether to rebuild at the same site or perhaps relocate, Ed Fanestil told the NP. The plant employs 90 persons.

PLANTS

Plans for a 10,000-sq.-ft., \$400,000 addition to the plant of Peter Eckrich & Sons., Inc., in Fort Wayne, Ind., have been announced by HENRY



ANNUAL DINNER and cocktail party of the Natural Casing Institute at The Concord, Kiamesha Lake, N. Y., drew attendance of approximately 60 members and wives shown in photo above. Event

was social highlight of three-day annual meeting. Paul Rosenfeld (seated, center), president of Sayer & Co., Inc., Newark, N. J., was re-elected as president of the Natural Casing Institute.

5, 1958

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SUCKUPE!

And what a Package! You'll be surprised how fast and economically you can mold and package Links, Patties, Meat Balls, Steaks (chopped), Chops, Chicken Legs—and a great variety of Profitable Meat Specialties—with B. F. M.'s ARO-MATIC MACHINE.

- These attractive Packages look beautiful on display, and sell fast!
- Want proof? Ask the packer who is cashing in on the fabulous ARO-MATIC MERCHANDIS-ING PROGRAM. Why wait . . . get the facts now . . . no obligation.
- See your B.F.M. Salesman or ask for the Aro-Matic Folder of Success Stories—the story that could be yours!
- We're ready, willing and able to help you now.

Write, wire or phone today.

BASIC FOOD MATERIALS

INC

853 State St.

VERMILION, OHIO

Girst With The Newest!



WHILE OTHER alumni of NIMPA sales training center in Chicago departed to make transportation connections, this group stayed on to do some "post-graduate" work with Fred Sharpe, NIMPA sales training director. Seated at table in Palmer House (I. to r.) are: Bill Forrest, Reliable Packing Co., Chicago; Pete Weiland, secretary, Waldock Packing Co., Sandusky, O.; Ivan Potts, NIMPA membership director; Fred Sharpe; Eugene Daley, Reliable Packing Co., and Woody Gwinn, vice president, Standard Foods, Inc., Louisville, Ky.

C. ECKRICH, president. Expected to be completed in about a year, the new one-story and basement structure will be used primarily for packaging consumer-size units. In addition to the packaging cooler, the building will include a large storage cooler, several new offices for foremen and superintendents, a refrigerated shipping dock area, an improved receiving dock area and increased basement space for maintenance facilities and refrigeration equipment. A new type of truck loading door, developed by Eckrich engineers, will provide a sponge rubber seal, permitting refrigerated trucks to be loaded directly from refrigerated coolers without the product passing through any heated area. The construction will be of masonry and reinforced concrete covered with brick to match the rest of the plant. Architect for the new addition is the firm of Mox Pohlmever & Associates.

The Perlin Packing Co., Inc., has begun operations in its new \$400,000 plant at 435 E. Indian River rd., Norfolk, Va. The federally-inspected plant, which has 20,000 sq. ft. of floor space, will process beef, pork, veal and lamb for supermarkets, according to Norman Perlin, president. The company, formerly known as B. Perlin Wholesale Meats, was founded 40 years ago by Benjamin Perlin, who is chairman of the board of the new corporation. The firm employs 25 persons.

Tobias Sausage Co., Chipley, Fla., is expanding its operations gradually and hopes to double its production by next summer, plant manager JIMMIE HARTZOG reported in a talk before the Chipley Kiwanis Club. The plant now employs 11 persons and produces 16 items, including smoked hams, lard, bacon and a variety of prepackaged sausage products. Largely a family operation during the life-

time of Charles Tobias, sr., the plant was sold to J. C. Taylor last fall after the death of Tobias.

Fire of undetermined origin destroyed the wooden smokehouse, a quantity of meat and part of the roof of the plant of Rose City Packing Co., Inc., New Castle, Ind.

The Small Business Administration has approved a loan of \$350,000 to Foster Beef Co., Manchester, N. H.

JOBS

Dr. C. E. Mootz, Jr., has been appointed inspector in charge of the Detroit meat inspection station of the U. S. Department of Agriculture, and Dr. S. J. Berger has been named in-



DR. MOOTZ

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DR. BERGER

spector in charge of the Boston station, Dr. A. R. MILLER, director of the Meat Inspection Division, announced. Both have assumed their new duties. Dr. Mootz, previously a MID supervisor in Chicago, succeeds Dr. M. L. Cravens, who retired from government service on June 30. Dr. Berger, formerly inspector in charge at Indianapolis, succeeds Dr. S. K. Nelson, who recently was transferred to the New York station.

TRAILMARKS

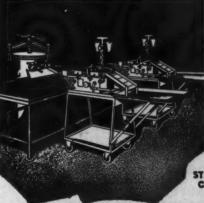
A. MULLAN, sales manager of J. D. M. Investments Pty., Ltd., Crow's Nest, N. S. W., Australia, is approaching the end of an extensive

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COMPLETE HANDLING OF PRODUCT FROM STUFFER TABLE TO SMOKE STICK







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NEWARK 2. NEW JERSEY

OVER 3000 TY LINKERS IN DAILY OPERATION

THE NATIONAL PROVISIONER, JULY 5, 1958

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tour of the United States. He has been visiting chain stores, supermarkets and sausage manufacturing and other processing plants to observe modern U. S. methods for possible adaptation to his company's Australian operation, which includes both manufacture and retailing of foods. Mullan visited the office of The National Provisioner on June 24.

WILLIAM E. BRYANT, division superintendent in charge of by-products for Iowa Packing Co., Des Moines, a Swift & Company affiliate, completed 45 years of continuous service recently. He joined Swift at St. Paul in 1913 as a messenger and later supervised rendering operations in Watertown, S. D., and Chicago. Bryant was transferred to Iowa Packing Co. in 1942.

Carcass grading was discussed by EMMETT J. HUSBAND, president and general manager of Amarillo Packing Co., Amarillo, Tex., at the recent annual beef cattle improvement field day held at the Max Blau Ranch in Lipscomb County.

DEATHS

FRANK H. PRENTISS, 66, retired superintendent of Swift & Company in Morristown, N. J., died recently.

Pork Packing Presswood Brothers of Toronto Say Hard Work, Good Employes Helped Them Up 'Glass Hill'

THE Presswood brothers, Gordon and Walter, have come a long way since their first day of business back in 1929 when they sold 2 lbs. of sausage at a profit of 6c. Their Toronto firm, known as Presswood Bros., slaughtered its 1,000,000th hog last winter. Annual sales now approximate \$8,000,000, and the business still is growing.

At 19 and 16, respectively, Gordon and Walter Presswood began their business in a 20 x 20-ft. kitchen behind their father's Bathurst st. butcher shop in Toronto. Walter made the sausage and Gordon, in a 1925 model truck, visited butchers and tried to sell it. The boys weren't actually green at the business, however. When he was 12, Gordon could kill and dress a hog. Their father, A. H. Presswood, encouraged their business with a \$400 loan.

The main problem was that they had only one product to sell. "If a butcher wouldn't buy it," Gordon Presswood recalls, "I just had to turn around and leave." Today, the pork packing firm has approximately 200 products. The West Indies, one of the plant's largest markets, takes all

the hog jowls, lips, snouts, riblets and scalps it can supply.

In their first nine years of business, neither brother took a salary of more



PRESSWOOD BROTHERS, Gordon (left) and Walter, sold 2 lbs. of sausage at profit of 6c their first day of business in 1929.

than \$12 a week, yet they put much of this back into the business. "If we hadn't been young and ambitious," explains Walter Presswood, "we could never have stayed in business. We worked about 100 hours a week, and



DON'T BE A CHUMP, YOU CAN'T PUMP A LUMP!

Have you had trouble and expense with ordinary phosphates that won't stay in solution? . . . that settle out and won't dissolve? . . . that clog pipe lines? . . . that choke up pumping needles? Then you're ready for SHUR-AID-PHOS The Super-soluble Phosphate.

SHUR-AID-PHOS quickly dissolves and stays dissolved! No deposits on the bottom of the tank. Pipe lines and needle are as clean as a whistle and stay that way.

SHUR-AID-PHOS is a profit producer. No time lost in cleaning equipment and it's more than competitively priced too!

MAKE SURE when you use SHUR-AID-PHOS.

Generous introductory offer, no obligation. Just tear out this advertisement, pin it to your letterhead for prompt results.

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12 S. Front St., Baltimore 2, Md.

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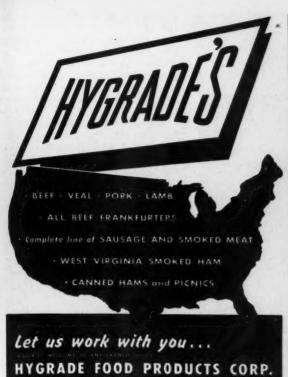
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EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16



cial test arrangements!

Tee-Pak of Canada, Ltd.

Toronto



Tee-Pak, Inc.

Chicago . San Francisco



Chas. Hollenbach, Inc. is the oldest and largest exclusive manufacturer of dry sausage in the country.

Telephone: LAwndale 1-2500

HOLLENBACH

2653 OGDEN AVENUE

CHICAGO 8, ILLINOIS





Gordon has served 52 hours at one stretch."

In 1938 the brothers moved from their kitchen to rented quarters on Macklem ave. and took on two employes. Their move to Ontario stockyards came in 1944, and they have been expanding the plant every year since.

Both agree that competition is the life of the industry. "It certainly hasn't hurt us," Gordon points out, "since I think we can say we have become the largest independent pork packer in Canada."

The Toronto firm ships coast to coast in Canada, to the U. S. and as far south as Venezuela. The plant slaughters approximately 3,000 hogs a week and employs a total of about 190 persons.

The plant has a profit-sharing arrangement and a pension plan and pays half the cost of a hospitalization

"Keeping employes happy is a requisite of success," explains Walter. "Around the plant, my brother and I are known as 'Gordon' and 'Walter.' We wouldn't know what it feels like to be called 'Mister.' Beyond finding good employes and taking care of them, I don't know what we could say about reasons for our success. Certainly, it has taken plenty of hard work. We've had lots of setbacks, but we've always recovered. It's like climbing a glass hill. You must realize you're bound to slip back every now and then—and make progress later."

Oregon Meeting Draws 125

The regional meeting held recently by the Western States Meat Packers Association in Portland, Ore., attracted a record attendance of 125 representatives of member companies. Earlier in the week, 58 persons attended a WSMPA Seattle meeting.



"MISS SUGARDALE of 1958," chosen by her nearly 550 fellow employes of The Suger dale Provision Co., Canton, O., at recent company party, is Mrs. Mary Pat Blubaugh.

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Pat Blubaugh

JULY 5, 1951

meeting.

Meat Processing Equipment (NL 265); While the Allbright-Nell Co. of Chicago manufactures equipment for all slaughtering and processing operations, its Catalog 64-B describes equipment solely for handling ham, sausage and bacon. Printed in two colors, this 54-page catalog shows the application of every conceivable piece of equipment ANCO produces for application to pork processing and sausage manufacturing.

Meat Cures Booklet (NL 270): A newly revised 32-page reference guide has just been released to the meat industry by Merck & Co., Inc., of Rahway, N. J., giving details of the action, use and benefits of Neo-Cebicure and Neo-Cebitate in the treatment of cured meats and in the spraying of sliced, cured meat products. The brochure also contains reproductions of federal memoranda governing both the use of Neo-Cebicure and Neo-Cebitate and labeling requirements for treated meats.

Overhead Trolley Conveying Systems (NL 268): An eight-page catalog includes blueprints, specifications and descriptions of components, such as wheels, trolleys, chain, takeups, drive units, roller turns, traction wheels, and trolley and chain attachments. Published by The Alvey-Ferguson Co., Cincinnati.

Steam Injection Water Heater (NL 236): The Pick Manufacturing Co. of West Bend, Wis., has issued a a 16-page illustrated booklet describing in pictures, diagrams and statistics the company's instantaneous steam injection hot water heater. The booklet details all features of the product: steam valve, water valve, thermostat, safety features, pump, heater body, etc.

Crushers and Pulverizers (NL 269): Catalog No. 517 describes the Stedman Foundry and Machine Co., Inc., single and multiple cage mills, with foundation plans and dimensions for all sizes. The catalog of this Aurora, Ind., firm also describes various types of vibrating screens.

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The fast, flexible setup at right uses our effi-cient CS-17 Sealer. Operator check weighs and "stock-piles" stacks on constantly revolving transporter unit to feed two operators who wrap and label. CS-17 Sealer seals, codes, discharges packages ready for boxing. Small space; big re-sults! Write!

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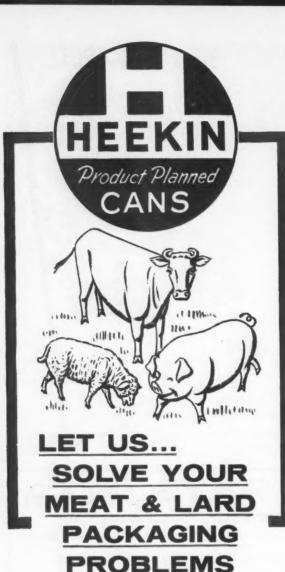
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In addition to Model No. 18 illustrated, there are other STAN-case STAINLESS STEEL TRUCKS with capacities of 2,000 lbs., 1,200 lbs., 800 lbs., and 225 lbs. All are ruggedly constructed for long-life service; inside surfaces are polished and seamless; corners are generously rounded; maintained sparkingly clean and sanitary with minimum labor. Specifications for component parts are of highest quality.

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ALL MEAT... output, exports, imports, stocks

Meat Output Smallest Since April

Meat production under federal inspection declined more last week, with output for the period at 348,000,000 lbs. one of the smallest for a full week since April. Volume was about 11,000,000 lbs. below that of the previous week and about 12,000,000 lbs. smaller than for the same June week last year. Slaughter of all livestock was down for the week and below last year. Cattle kill fell down by about 11,000 head for the week and about 26,000 head smaller than last year, with hog slaughter down 27,000 head for the week and about 6,000 head for the year. Estimated slaughter and meat production by classes appear below as follows:

		EEF		PORK	
Week Ended	Number M's	Production Mil. Ibs.	Numb M's		
June 28, 1958	343	191.4	953	135.0	
June 21, 1958		196.8	990		
June 29, 1957	369	200.0	951	133.5	
	V	EAL	LAMB		TOTAL
Week Ended	Number M's	Production Mil. lbs.	Number M's	ON Production Mil. lbs.	PROD. Mil. Ibs.
June 28, 1958	91	11.7	222	9.8	348
June 21, 1958	105	13.5	241	10.8	359
June 29, 1957	127	16.8	224	10.1	360
INTO TO LICH WE	EK'S KILL Cattle	462 118: Hogs	1 859 215: Calver	200 EEE: Sheep	and Lambs

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,655; Sheep and Lambs, 349,561.
1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

		,					
		AVERAGE	WEIGHT AN	ID YIELD	(LBS.)		
Week Ender	4	CAT	TLE			HOGS	
Week Ende	•	Live	Dressed		Live	Dresses	1
June 28, 195	8	1,008	558		253	142	
June 21, 195		1.002	556 542		252	141	
June 29, 199		970	542		254	139	
					EP AND	LARD	PROD.
Week Ende	d	CAL	/ES		MBS	Per	MII.
	_	Live	Dressed	Live	Dressed	ewt.	lbs.
June 28, 19	58	232	129	91	44	**************************************	31.5
June 21, 19		232	129	93	45	MITTONIA IN	32.4
June 29, 19		231	132	91	45	15.4	37.5

CHICAGO LARD PRICES

IMENSIONS

RUCKS

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121 Spring St. New York 12

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TIES

Lard inventories in Chicago on June 30 totaled 8,285,919 lbs. according to the Chicago Board of Trade. This volume compared with 10,545,325 lbs. in storage on May 31 and 39,646,516 lbs. in storage on June 30, 1957.

June 30 stocks of lard represented a decline of about 31,360,000 lbs. from such stocks on June 30 last year. Lard stocks by classes (in pounds) appear in the table below:

June 30 1958	May 31 1958	June 30 1957
726,893	6,298,960	30,618,790

689,912	2,754,365	6,435,488
,869,114		2,592,238
,285,919	10,545,325	39,646,516
	,726,893	1958 1958 ,726,893 6,298,960 689,912 2,754,365 ,869,114 1,492,000

(a) Made since Oct. 1, 1957 (b) Made previous to Oct. 1, 1957

U.S. LARD STOCKS

Stock of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on May 31, 1958 totaled 86,673,000 lbs. This volume compared with 86,580,000 lbs. in stock on the close of April and 120,168,000 lbs. at the close of May last year.

Outlook Favorable For U. S. Pork Exports To Cuba—FAS

United States exports of pork to Cuba in 1958 may exceed 1957 shipments despite higher U. S. prices and smaller exports in the first quarter of 1958. Cuban hog slaughter is running at about the level of a year ago. High prices on feeds are discouraging commercial hog production. Demand for United States meat continues relatively strong.

Imports of cured pork by Cuba in the first quarter of 1958 totaled 8,700,000 lbs., only 6 per cent less than a year earlier. All of Cuba's 1958 imports originated in the U. S. according to the Foreign Agricultural Service.

MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

Beef	1958 488,285 13,944	1957 616,686 21,077
mutton 21,340	22,014	19,459
Totals	524,248 12,655 536,898	657,222 46,771 708,998

W. Germany Issues Tender For U. S. Variety Meat Imports

West Germany has published a "tender," or permission to import, for United States pork livers and kidneys. Applications for import licenses were being accepted from June 18 to June 30, 1958.

Licenses were limited to importers who held import licenses under a tender published in June 1957, and were for no less than 13 metric tons (28,-660 lbs.) and no more than 60 metric tons (132,276 lbs.). Licenses were valid for customs clearance up to 50 days after issue. The first date of customs clearance will be July 15, 1958. No value or quantity total was set by the tender.

West Germany is one of the largest U. S. export markets for variety meats. During 1957 it took over 25,500,000 lbs., valued at about \$4,000,000. Since the expiration early this year of the last West German variety meat import tender, published last June, U. S. variety meat exports to West Germany have been unusually low in tonnage.

N.Z.-Aussie Meat Unloadings

Two ships, one from Australia, and the other from New Zealand, docked in San Francisco on June 16 and unloaded a total of 2,696,003 lbs. of meat, the California Livestock News has reported. Of this total, 2,410,999 lbs. were beef and 285,004 lbs. veal, and lamb and mutton. The S.S. Orcardes from Australia unloaded 523,469 lbs. of beef and 224,453 lbs. of mutton. The S.S. Magga Dan from New Zealand unloaded 1,887,530 lbs. of beef and 60,551 lbs. of veal, and lamb and mutton. Of the Magga Dan cargo, 94,060 lbs., mostly beef, was consigned for reshipment to Honolulu, Hawaiian Islands.

Meat Index Works Lower

Meats were among the consumer commodities which declined in price during the week ended June 24, the Bureau of Labor Statistics has reported. The wholesale price index on meats settled to 115.2 from its record high of 115.8 of the previous week. The average primary market price index, however, rose to 119.1 from 119.0 of the week before. The same indexes for the corresponding week last year were 91.2 and 117.1, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

PROCESSED MEATS . . . SUPPLIES

May Meat Processing on Smaller Scale Than Last Year; Canning Average Larger

MEAT processing in May this year was done on a smaller scale than last year. Processors operating under federal inspection handled a total of 1,269,634,000 lbs. of products during the short month compared with 1,-618,742,000 lbs. in five May weeks last year. The shorter period considered, this volume represented a

small decrease on the average from that of last year.

Sausage production at 132,073,000 lbs. in May, although covering a shorter period, was slightly smaller on the average than the 169,968,000 lbs. in five weeks in 1957. Volume of meat loaves, head cheese, chili, etc., totaled 16,666,000 lbs. for a slight increase on a weekly average.

In pork products, processors sliced 70,692,000 lbs. of bacon compared with 89,645,000 lbs. in the longer period last year, averaging nearly the same, while the volume of lard rendered at 136,114,000 lbs. represented a considerable drop from last year's five-week volume of 194,680,000 lbs.

In canning, products packed in cans of 3 lbs. and over at 40,621, 000 lbs. indicated a fair gain on the average over last year's total of 43,-186,000 lbs., while the gain in consumer packages was not as large.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 4 THROUGH MAY 31, 1958 COMPARED WITH FIVE-WEEK PERIOD, APRIL 28 THROUGH JUNE 1, 1997

	May 4-31 1958	Apr. 28-June : 1957	1 21 Weeks 1958	22 Weeks 1957
Placed in cure—				
Beef	10,900,000	15,667,000	69,940,000	69,231,000
Pork	253,365,000	305,293,000	1,340,963,000	1,403,262,000
Other	52,000	110,000	437,000	663,000
Smoked and/or dried-				
Beef	4.016.000	6,066,000	22,686,000	24,087,000
Pork	179,813,000	223,430,000	934,585,000	1,005,764,000
Cooked Meat-				
Beef	6,416,000	8,397,000	36,343,000	36,597,000
Pork	23,474,000	28,219,000	117,016,000	127,473,000
Other	191,000	290,000	1,113,000	1,227,000
Sausage-				
Fresh finished	14,876,000	19,479,000	96,721,000	103,721,000
To be dried or semi-dried	9,987,000	12,944,000	51,861,000	57,468,000
Franks, wieners	56,655,000	72,979,000	264,891,000	270,005,000
Other, smoked, or cooked	50,555,000	64,566,000	257,477,000	256,672,000
Total sausage	132,073,000	169,968,000	670,950,000	687,866,000
Loaf, head cheese, chili, jellied				
products	16,666,000	20,498,000	83,898,000	85,687,000
Steaks, chops, roasts	38,242,000	53,058,000	219,828,000	242,801,000
Meat extract	67,000	142,000	789,000	1,099,000
Sliced bacon	70,692,000	89,645,000	370,206,000	391,371,000
Sliced, other	20,432,000	23,563,000	101,100,000	87,291,000
Hamburger	13,748,000	15,208,000	72,647,000	69,987,000
Miscellaneous meat product	10,217,000	8,827,000	51,528,000	39,682,000
Lard, rendered	136,114,000	194,680,000	797,028,000	893,617,000
Lard, refined	103,939,000	159,571,000	601,481,000	700,497,000
Oleo stock	4,153,000	7,958,000	26,482,000	36,337,000
Edible tallow	24,449,000	25,987,000	125,650,000	116,101,000
Compound containing animal fat	52,549,000	63,441,000	296,014,000	294,164,000
Oleomargarine containing animal fat	5,208,000	6,436,000	34,909,000	30,763,000
Canned product (for civilian use and				
Dept. of Defense)	162,856,000	192,291,000	947,901,000	1,009,702,000
Total*	1.269.634.000	1.618.742.000	6.914.958.000	7.353.249.000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION

Pounds of	Finished	
	icing and stitutional Sizes (3 lbs. or over)	Consumer Packages or Shelf Sizes (under 3 lbs)
Luncheon meat1	0,606,000	10,081,000
Canned hams	4,044,000	551,000
Corned beef hash	214,000	4,766,000
Chili con carne	355,000	5,396,000
Viennas	187,000	4,033,000
Franks, wieners in brine	4,000	19,000
Deviled ham		884,000
Other potted or deviled		
meat food products	8,000	1,860,000
Tamales	58,000	733,000
Sliced dried beef	30,000	302,000
Chopped beef	13,000	388,000
Meat stew (all product)	140,000	6,658,000
Spaghetti meat products	129,000	5,557,000
Tongue (other than	10.000	400 000
pickled)	46,000	198,000
Vinegar pickled products	489,000	1,219,000
Bulk sausage		522,000
Hamburger, roasted or corned beef, meat and		
gravy	206,000	2,233,000
Soups	1,741,000	42,048,000
Sausage in oil	371.000	575,000
Tripe		
Brains	*****	422,000 176,000
Loins and pienies	2,277,000	77,000
All other meat with	4,411,000	11,000
meat and/or meat by-		
products-20% or mor	e 220,000	5.564.000
Less than 20%	486,000	24,997,000
Totals		119,250,000

DOMESTIC SAUSAGE

Pork sausage, bulk, (lcl. lb.) in 1-lb. roll48½@49½
Pork saus., s.c., 1-lb. pk.65 @69
Pork Saus., S.C., 2-10. pa.00 0200
Franks, s.c., 1-lb. pk69%@76
Franks, skinless,
1-lb. package56 @58
Bologna, ring (bulk)561/2@65
Bologna, art, cas., bulk.471/2@49
Bologna, a.c., sliced,
6-7 oz. pk., doz3.25@3.84
Smoked liver h.b., bulk.56 @63
Smoked liver, a.c., bulk.45 @51
Polish saus., smoked65 @71
New Eng. lunch spec67 @76
New Eng. lunch spec.
sliced, 6-7 oz., doz4.06@4.92
Olive loaf, bulk51 1/4 @ 59 1/2
O.L., sliced 6-7 oz., doz3.33@3.84
Blood, tongue, h.b., 68 @ 72
Blood, tongue, a.c451/2@531/2
Pepper loaf, bulk651/2@79
P.L., sliced, 6-7 oz., doz.3,40@4.80
Pickle & pimento loaf48 @55
P.&P. loaf, sliced,
6-7 oz., dozen3.24@3.60

DRY SAUSAGE

(lel, lb.)
Cervelat, ch. hog bungs 1.07@1.09
Thuringer 66@63
Farmer 91@93
Holsteiner 77@79
Salami, B. C 99@1.01
Salami, Genoa style1.11@1.13
Salami, cooked 58@60
Pepperoni 97@99
Sicilian
Goteborg 91@93
Mortadella 66@68

SEEDS AND MEDRS

SEEDS MILE	1151123	
(lcl, lb.)	Whole Grou	ind
Caraway seed Cuminos seed Mustard seed.		1/2
fancyyellow Amer	. 17	0
Coriander,		
Morocco, No. 1	. 20 24	ł
Marjoram, French Sage, Dalmatian,	. 60 6	5
No. 1	. 56 6	4

SPICES

(Basis	Chicago, bags,	original bales)	barrels,
		Whole	Ground
Resif Chili, I	ted	90	92 97 45
Chili, Cloves,	powder Zanzibar	64	45 69
Mace,	Jam., un fancy, Bar	da 3.50	4.00
East	Indies		$\frac{3.50}{3.20}$
No.	ard flour,		40 36
Paprik	Indies nut a, Amer. l a, Spanish	No. 1	2.50 49 75
	e pepper		62
Red.	No. 1	55	5.4 60
Blac	k		45

SAUSAGE CASINGS

(1.c.l.	prices acture			anu-
eef ro	unds:		(Per	set)
Clear,	29/35	mm.	 .1.15	@1.25
Clear,				

Clear, 35/40 mm,	99661	.00
Clear, 38/40 mm1	.05@1	.25
Clear, 40/44 mm1	.30@1	.50
Clear, 44 mm./up1	.95@2	.50
Not clear, 40 mm./dn.	75@	85
Not clear, 40 mm./up.	85@	95
Beef weasands:	(Ea	eh)
No. 1, 24 in./up	14@	17
No. 1, 22 in./up	10@	15
Beef middles:	(Per s	et)
Ex. wide, 21/2 in./up3	.50@3	.70
Spec, wide, 21/4-21/4 in	2.60@2	.70
Spec. med., 7%-21/2 in	.50@1	60
Narrow, 1% in./dn	1.10@1	.25
Beef bung caps:	(Ea	ch)
Clear, 5 in./up	33@	38
Clear, 41/2-5 inch	28@	32
Clear, 4-41/2 inch		
Clear, 31/4-4 inch	15@	16
Not clear, 41/2 inch/up		
Beef bladders, salted:	(Ea	ch)
7¼ inch/up, inflated 6½-7¼ inch, inflated	,	18
61/2-71/4 inch. inflated		15
51/2-61/2 inch, inflated	13@	14
Pork casings: (r	er ha	nk)
Pork casings: (p 29 mm./down	4.65@	4.80
29/32 mm,	4.50@	4.65
32/35 mm,		
35/38 mm,	3 250	3 45
38/44 mm	3.10@	3 20
	2.200	0.20

Hog bungs:												(E	ach)
Sow, 34 in	eb	ı	-	21	ai	t							62	@67
Export, 34	ix	١.		c	u	t				. 1			55	@5
Large prim	e.		3	14	Ł	i	n						40	@45
Med. prime	e,		3	4		i	n						27	@2
Small prim	e												16	@2
Middles, ca														
Hog skips														
Hog runner	28			g	r	e	e	n					18	@2
Sheep casings	3:									(H	26	r	h	ank
26/28 mm.										. (3.	10	06	6.4
24/26 mm.											5.	9;	56	6.2
										. 4	ŧ.	7	56	05.2
22/24 mm.														
20/22 mm										. "	Ł,	U	16	04.3
22/24 mm. 20/22 mm. 18/20 mm. 16/18 mm.											2.	7(06	04.3 03.3 02.3

CURING MATERIALS	
Nitrite of soda, in 400-lb. bbls., del, or f.o.b. Chgo,	Cwt.
Pure refined gran, nitrate of soda	5.67
Pure refined powdered nitrate of soda	8.6
Chgo. gran. carlots, ton Rock salt in 100-lb.	30.5
bags, f.o.b. whse. Chgo	28.5
Raw, 96 basis, f.o.b, N.Y Refined standard cane	6.2
gran, basis (Chgo.) Packers curing sugar, 100-	9.0
lb. bags, f.o.b, Reserve, La., less 2%	8.9
Dextrose, regular: Cerelose, (carlots cwt.)	7.4
Ex-warehouse, Chicago	7.6

BEEF-VEAL-LAMB ... Chicago and outside

CHICAGO

June 30, 1958

BEEF PRODUCTS

(Frozen, carlots, lb.)

(Frozen, carlots, lb.)

Tongues, No. 1, 100°s. 20½ @20½

Tongues, No. 2, 100°s. 27½

Hearts, regular 100°s. 23½

Livers, regular, 35,750°s 28

Livers, selected, 35,750°s 38a

Lips, scalded, 100°s. 201½

Tripe, scalded, 100°s. 11½

Tripe, cooked, 100°s. 14

Melts 400°s. 900°s. 11½

Melts 900°s. 9

FANCY MEATS

(lcl prices, lb.) Beef tongues, corned... Veal breads, under 12 oz.

BEEF SAUS, MATERIALS

VEAL-SKIN OFF

CARCASS LAMB

Lungs, 100's Udders, 100's

WHOLESALE	FRESH	MEATS
CARC	ASS BEI	F

verage.

sliced

mpared

longer

arly the rd renesented t vear's 000 lbs.

ked in 40,621,

on the

of 43,

in conlarge.

roduct-

0,081,000 551,000 4,766,000 5,396,000 4,033,000 19,000 884,000

1,860,000 733,000 302,000 388,000 6,658,000 5,557,000

198,000

2,233,000 12,048,000 575,000 422,000 176,000 77,000

5,564,000 24,997,000 19,250,000

(Each) ...62@6 ...55@8 ...40@4 ...27@2 ...16@2 ...60@7 ...5@10 ...19@2

(Per hank)

RIALS -lb. Cwt. 5.65 nitrate 8.65 o.b. ton... 30.50 hgo... 28.50 N.Y... 6.25

rve, 8.90 7.46

Y 5, 1958

•			
Steers, gen. ra	nge:	(car.o	ts, 15.)
Prime, 700/8	00	none	quoted
Choice, 500/6	30) .		4'n
Choice, 600/			43½n
Choice, 700/			43
Good, 500/60			411/2
Good, 600/70	00		411/2
Bull			40
Commercial			37a
Canner-cutter	cow	361/2	@37

PRIMAL BEEF CUTS

Rounds, all wts.

Trimmed loins,	
50/70 lbs., (lcl)94	@1.10
Square chucks,	-
70/90 lbs. (lcl)37	@38
Arm chucks, 80/11035	@36
Ribs, 25/35 (lel)65	@68
Briskets (lcl)	30
Navels, No. 123%	@ 24
Flanks, rough No. 1	24
Choice:	
Hindgtrs., 5/800	521/2
Foregtrs., 5/800	361/a
Rounds, 70/90	521/2
Tr. loins, 50/70 (lcl) .75	@80
Sq. chucks, 70/9037	@38
Arm chucks, 80/11035	@36
Ribs, 25/35 (lel)55	@60
Briskets (lcl)	30
Briskets (lcl) Navels, No. 123%	@24
Flanks, rough No. 1	. 24
Good (all wts.):	
Rounds50	@51
Sq. chucks37	
Briskets28	@ 29
Ribs51	@53
Loins	@72

COW & BULL TENDERLOINS

Fresh J/L	C/C	Grade	Froz.	C/L
65	Cow.	3/dn.		65
80@85	Cow.	3/4	7	5@80
93@95	. Cox	v. 4/5	86	0@85
1.05@1.10.	. Co	w. 5/1	ın8	5@90
1.05@1.10.	. Bu	11, 5/1	ip8	5@90
		AM (

Insides, 12	/up, lb.			601/2
Outsides, 8	3/up, 1b.			56
Knuckles,	7½/up, 1	b		601/2
CAR	CASS	MUT	TC	N
Choice, 70. Good, 70/d	/down, lb	lb.		27½n 25½n

(lcl prices, ewt.) Prime, 30/45 \$33.00@56.00 Prime, 45/55 \$52.00@55.00 Prime, 55/65 None qtd. Choice, 30/45 \$2.00@55.00 Choice, 45/55 \$1.00@54.00 Choice, 45/55 \$50.00@53.00 Good, all wts. 47.00@53.00 n-nominal, b-bid, a-asked.

PACIFIC COAST WHO	DLESALE MEAT	PRICES
Los Angel	es San Francisco	No. Portland
FRESH BEEF (Carcass): July 1 STEER: Choice:	June 30	June 30
500-600 lbs	.00 \$47.00@49.00 .00 46.00@47.00	\$47.00@48.50 46.00@47.50
Good:		
500-600 lbs		46.00@47.50 45.00@47.00
Standard: 350-600 lbs 41,00@43	.00 40.00@43.00	43.00@45.00
COW:		10100 0 10100
Standard, all wts	.00 34.00@37.00 .00 34.00@36.00 .00 32.00@34.00	None quoted 38.00@40.00 37.00@38.50 35.00@37.50
		46.00@48.00
FRESH CALF: (Skin-or	,	(Skin-off)
200 lbs. down 50.00@54	.00 None quoted	50.00@53.00
Good: 200 lbs. down 47.00@52	2.00 47.00@49.00	46.00@51.00
LAMB (Carcass):		
Prime:		
45-55 lbs	0.00 46.00@50.00 7.00 55.00@65.00	44.00@47.00 None quoted
Choice: 48.00@50 45-55 lbs. 48.00@50 55-65 lbs. 44.00@47 Good, all wts. 43.00@47	7.00 55.00@65.00	44.00@47.00 None quoted 42.00@45.00
MUTTON (Ewe):		
Choice, 70 lbs./down 20.00@2: Good, 70 lbs./down 20.00@2:	2.00 None quoted 2.00 20.00@22.00	23.00@24.00 23.00@24.00

NEW YORK

June 30, 1958

WHOLESALE FRESH MEATS BEEF CARCASSES, CUTS

	(lel pr	lces)	
Steer:		(Western	n. ewt.)
Prime, ca	arc., 6/7	00.\$50.0	0@53.00
Prime, ca		00. 50.0	0@53.50
Choice, c		00. 46.5	
		00. 46.0	
Good, car			0@45.50
Good, car			
		00 57.0	
Hinds.,			
Hinds.,			
		0 54.0	
			0@54.00
Hinds., §	rd., 7/80	00 51.0	0@54.00

BEEF CUTS	
(Local, lel prices, lb.))
Prime steer:	
	@65
	@54
Hindqtrs., 800/90059	@65
	@55
Rounds, diamond bone,	
flank off52	@56
	@96
Short loins, trim,1.02	201.21
	@25
Ribs (7 bone cut)66	@75
Arm chucks41	
Briskets32	
Plates	
Choice steer:	1 100 - 1
Hindqtrs., 600/70054	@58
Hindqtrs., 700/80055	@58
Hindqtrs., 800/900531/2	@55
Rounds, flank off50	@54
Rounds, diamond bone,	GEOR
flank off	@54
Short loins, untrim,68	@76
Short loins, trim88	@96
Flanks24	@25
Ribs (7 bone cut)59	@65
Arm chucks40	@43
Briskets32	@35
Plates	@26
	40.00

FANCY MEATS

														90
80														
8.0							٠	٠		٠	٠			1.20
	Hec	te	d											44
8						*								25
b.	fre	02	ei	1										25
	b.	b. fr	b. froz	b. frozer	b. frozen	b. frozen	b. frozen .	b. frozen						

Oxtails, %-lb, frozen	25
Oxtans, %-10. frozen	20
LAMB	
(lel careass prices	aut)
(ici carcass prices	Local
Prime, 30/40	\$53.00@59.00
Prime, 40/45	56,00@59.00
Prime, 45/55	55.00@58.00
Prime, 55/65	55.00@57.00
Choice, 30/40	56.00@58.00
Choice, 40/45	56.00@58.00
Choice, 45/55	55.00@58.00
Choice, 55/65	54.00@57.00
Good, 30/40	53.00@55.00
Good, 40/45	53.00@55.00
Good, 45/55	53.03@56.00
	Western
Prime, 45/dn	54.00@56.00
Prime, 45/55	53.00@55.00
Prime, 55/65	None quoted
Choice, 45/dn	54.00@56.00
Choice, 45/55	53.00@55.00
Choice, 55/65	52.00 % 53.00
Good, 45/dn	50.00@52.00
Good, 45/55	51.00@53.00
VEAL-SKIN	OFF
(lcl carcass prices)	Western
	\$53.00@56.00
Prime, 120/150	None anoted
Choice, 90/120	46.00@51.00
Choice, 120/150	None quoted
Good, 50/90	43.00@46.00
Good, 90/120	43.07@46.00
Stand., 50/90	39.00@41.00
Беани., 50/80	
Stand., 90/120	40.00@42.00
Stand., 90/120 Calf. 200/dn., ch	40.00@42.00 40.00@42.00
Stand., 90/120	40.00@42.00 40.00@42.00 39.00@40.00

NEW YORK DECEIPTS

NEW YORK RECEI	PIS
Receipts reported by the Marketing Service, week June 28, 1958, with comparis	ended ons:
STEER AND HEIFER: Car	casses
Week ended June 28 Week previous	8,647
COW: Week ended June 28 Week previous	201
BULL: Week ended June 28 Week previous	276
Week ended June 28 Week previous	11,201
LAMB: Week ended June 28 Week previous	32,585
Week ended June 28	600
Week ended June 28 Week previous	
Week ended June 28 Week previous	Lbs. 191,507
Week ended June 28 Week previous	
LAMB AND MUTTON: Week ended June 28. Week previous PORK CUTS: Week ended June 28. Week previous	2,500
Week previous 1, BEEF CURED: Week ended June 28 Week previous	009,485
Week previous PORK CURED AND SMOK	132
Week ended June 28 Week previous	
COUNTRY DRESSED M	
VEAL: Ca	reass-s
Week ended June 28 Week previous	3,698
Week ended June 28 Week previous	

LO	CAL SLAUGHTER	
Week e Week p	nded June 28	14,036
Week e Week p	nded June 28	9,602
HOGS: Week e Week p	nded June 28 revious	46,747
SHEEP: Week e Week p	nded June 28 revious	40,237

PHILA.	FRESH	MEATS
J	uly 1, 190	58
STEER CAR Choice, 5// Choice, 7// Good, 5/8t Hinds., ch Hinds., gd Rounds, g Full loin, Full loin, Ribs, choic Ribs, good	CASS: (W 700 800 00 ., 120/195 ., 120/195 hoice ood choice good	7estern, cwt.) \$47.00@48.25 47.00@48.00 44.75@48.50 55.00@57.00 52.00@54.00 53.00@54.00 55.00@58.00 52.00@54.05 55.00@68.00 52.00@64.50 58.00@62.00
Arm chuck	ks. ch	39.50@42.00
Choice, 5, Choice, 7, Good, 5/8 Hinds., ch Hinds., go Rounds, c Rovads, i Full loin, Full loin, Ribs, choi Ribs, goo Arm chue	CASS: /700 /800 00 120/195 od, 120/196 hoice good choice good choice d ks. ch	(Local, ewt.) . 47.00@48.50 . 46.00@48.00 . 44.00@46.00 . 54.00@57.00
Prime, 90 Choice, 90 Good, 30/ Good, 90/	/150 0/15046 /9044 15048	West. Local n.q. 49@52 3 @48 46@48 4 @45 42@45 5 @46 43@46 West. Local
Prime, 30 Prime, 45 Choice, 8 Choice, 4 Choice, 5	/45 /55 0/4554 5/5554 5/6556	n.q. 55@58 n.q. 54@57 4 @56 55@58 4 @55 54@57 0 @54 n.q. 1 @53 51@54

PORK AND LARD ... Chicago and outside

Frozen

42 421/4 421/4

D.S. Clear

Car Lot ...50@52

29n 27½n 26½n 25½n 25½n

16/18 18/20

Branding quality D.S. Bellies FRESH PORK CUTS

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, July 1, 1958) BELLIES F.F.A. or fresh

42½ 42½ @ 43 ...

Job Lot

Gr. Am., froz., fresh

SKINNED HAMS

F.F.A. or fresh	Frozen	
48 10/12	48	
49 12/14	481/4	
481/2 @49 14/16	481/9	
48@49 16/18	48	
46@461/2 18/20	46	
421/2 20/22	421/4	
40 22/24	40	
40 24/26		
381/4 25/30	381/4	
3725/up. 2's	in 37	

PICNICS

F.F.A. or	fresh	Fro	zen
34	4/6	34	
331/4	6/8	33	1/2
32	8/10	32	n
31 1/2 @ 32n	10/12	31	1/2 n
31 1/2 @ 32n	12/14	31	1/4 n
311/2@32	8/up.	2's in 31	1/2

FAT BACKS

Frozen or fresh	Cured
9½n 6/8	10%
10n 8/10	111/4
111/n 10/12	
12½n 12/14	131/4
12½n 14/16	131/2
12%n 16/18	13%
13n 18/20	13% @14
13n 20/25	13% @14

n-nominal, b-bid, a-asked.

MARKUPS ON LEAN PORK BOOST MARGINS

(Chicago costs, credits and realisations for Monday only)

Shifts in pork prices in their relationship to live ho costs worked in favor of packers, as the relatively broad minus margins of last week were narrowed down some what. Markups on lean cuts accounted mostly for the higher values on light and mediumweight hogs.

8			0	0	
	20 lbs.—	-220-2 Va	40 lbs.—	-240-2 Val	
per cwt, alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	ewt.	per ew fin ylei
Lean cuts \$15.00 Fat cuts, lard 6.91 Ribs, trimms, etc. 2.89 Cost of hogs \$24.00	\$21.74 9.98 4.17	\$14.24 6.97 2.78 \$24.25	\$20.13 10.02 3.97	\$13.49 6.43 2.43 \$23.62	\$19,6 8,3 3,6
Condemnation loss12 Handling, overhead 2.03		1.85		.12 1.67	
TOTAL COST 26,15	37.89	26.22	37.19	25.41	35.
TOTAL VALUE 24.80	35.89	23.99	34.12	22.35	31.
Cutting margin—\$1.35 Margin last week— 1.63	$-\$2.00 \\ -\2.31	-\$2.23 - 2.47	-\$3.07 - 3.49	-\$3.06 - 3.30	-\$4. - 4.

Frozen or fresh Cured 27... Square Jowls, boxed . n.q. 25½ .Jowl Butts, loose . . .26n 26¼ n. Jowl Butts, boxed . . n.q.

OTHER CELLAR CUTS

Job Lot 564½@57 Loins, 12/dn, 51@57 Loins, 12/16, 53@44 Loins, 16/20 .50@ 38 Loins, 20/dn 38 Loins, 20/dn 48@49 . Butts, 4/8, 41½@42 Butts, 8/12 41½@42 Butts, 8/12 41½@45 Butts, 3/dn, 40@41 . Ribs, 3/5, 29 . Ribs 5/dp

LARD FUTURES PRICES

NOTE: Add %c to all price quotations ending in 2 or 7.

FRIDAY, JUNE 27, 1958

	Open	High	Low	Close
July	12.02	12.40	12.02	12.20
Sept.	11.57	11.75	11.57	11.67
Oct.	11.40	11,57	11.40	11.50a
Nov.	11.05	11.10	11.05	11.05a
Dec.	11.45	11.55	11.45	11.45a
		80,000 11	bs.	

Open interest at close Thursday, June 26: July 368, September 254, October 101, November 47, and De-cember 27 lots.

MONDAY, JUNE 30, 1958

July	12.27	12.27	12.07	12.07
Sept.	11.70	11.70	11.60	11.60
Oct.	11.55	11.55	11.42	11,42a
Nov.	11.00	11.00	10.97	10.97
Dec.	11.37	11.37	11.37	11.37
Sal	es: 1,70	30,000 11	08.	

Open interest at close Friday, June 27: July 335, September 248, October 97, November 54, and De-cember 28 lots.

TUESDAY, JULY 1, 1958

July	12.05	12.35	12.05	12.35a
Sept.	11.65	11.72	11.65	11.70b
Oct.	11.40	11.47	11.40	11.45a
Nov.	10.92	11.00	10.92	10.95a
Dec.	11.25	11.27	11.20	11.20
Stol	A. 9 85	00 000 11	MR.	

Open interest at close Monday, June 30: July 331, September 244, October 97, November 54, and De-cember 26 lots.

WEDNESDAY, JULY 2, 1958

July Sept.	12.40 11.75	12.45 11.90	12.20 11.72	12.42t
Oct.	11.47	11.60	11.45	11.60
Nov.	10.97	11.02	10.92	11.021
Dec.				11.40

Sales: 3,250,000 lbs. Open interest at close Tuesday, July 1: July 337, September 248, October 98, November 55, and De-cember 45 lots.

THURSDAY, JULY 3, 1958

Not available in time for publication in this issue.

CHGO. FRESH PORK AND PORK PRODUCTS

June 30, 1958

	CI. ID.)
Hams, skinned, 10/12	4816
Hams, skinned, 12/14	50
Hams, skinned, 14/16	50
Picnics, 4/6 lbs	35
Picnies, 6/8 lbs	341/4
Pork loins, boneless63 Shoulders, 16/dn., loose	@ 65
(Job lots, lb.)	
Pork livers	22
Tenderloins, fresh, 10's83	@85
Neck bones, bbls133	6@14
Ears. 30's	16
Feet, s.c., bbls	9

CHGO. PORK SAUSAGE MATERIALS-FRESH

(To sausage manufacturers job lots only)	, in
Pork trimmings,	
40% lean, barrels30	@304
Pork trimmings.	/
50% lean, barrels	31
Pork trimmings.	-
80% lean, barrels 431/2	@44
Pork trimmings.	9
95% lean, barrels	49
Pork head meat	41
Pork cheek meat.	**
barrels	42

PACKERS' WHOLESALE LARD PRICES

Renned lard, drums, I.o.b.	
Chicago	15.00
Refined lard, 50-lb. fiber	
cubes, f.o.b. Chicago	14.50
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago	16.00
Leaf, kettle rendered	
tierces, f.o.b. Chicago	16.75
Lard flakes	16.75
Neutral tierces, f.o.b.	
Chicago	16.50
Standard shortening,	
N. & S. (del.)	20.75
Hydro shortening, N. & S	21.25

WEEK'S LARD PRICES

	P.S. or	Dry	Ref. in
	D. R.	rend.	50-lb.
	cash	loose	tins
	tierces	(Open	(Open
	(Bd. Trade	Mkt.)	Mkt.)
June	2712.45n	11.25	13.75n
June	2812.45n	11,25n	13.75n
		11.25	13.75n
	112.35n		13,750
July	212.4216n	11.50n	18.75

PACIFIC COAST WHOLESALE PORK PRICES

Los Ange June 3	eles San Francisco June 30	No. Portla June 30
FRESH PORK (Carcass): (Shipper 8 80-120 lbs., U.S. No. 1-3. None qu 120-180 lbs., U.S. No. 1-3.\$38.00@4	oted \$39.00@40.00	(Shipper style None quot \$35.00@36.
LOINS, No. 1;		
8-10 lbs. 53.00@50 10-12 lbs. 53.00@50 12-16 lbs. 53.00@5	8.00 62.00@64.00	57,00@61.0 56,00@60.0 58,00@62.0
PICNICS: (Smoke 4-8 lbs 38.00@4		(Smoked) 40.00@44.
HAMS:		
12-16 lbs 54,00@6 16-18 lbs 53.00@5		53.00@57. 54.00@58.
BAGON "Dry" Cure, No. 1:		
6-8 lbs	2.00 58.00@62.00	57.00@620 54.00@60 52.00@58
LARD. Refined:		
1-lb. cartons	9.25 19.00@20.00	17.50@19. None quot 14.50@17.

N. Y. FRESH PORK CUTS

June 30, 1958

	Local
	Box lots, cwt.
Pork loins, 8/12	.\$55,00@60.00
Pork loins, 12/16	
Hams, sknd., 12/16.	. 52.00@56.00
Boston butts, 4/8	
Regular picnics, 4/8.	
Spareribs, 3/down	
(l.c.l. prices, cwt.)	Western
Pork loins, 8/12	. 55.00@59.00
Pork loins, 12/16	
Hams, sknd., 12/16	
Boston butts, 4/8	
Picnics, 4/8	
Spareribs, 3/down	

N. Y. DRESSED HOGS

June 30, 1958 (Heads on, leaf fat in) Borrows, gilts, No. 1, 2 50 to 75 lbs. \$37.00@40.00 75 to 100 lbs. \$7.00@40.00 100 to 125 lbs. \$7.00@40.00 125 to 150 lbs. \$7.00@40.00

CHGO. WHOLESALE SMOKED MEATS

July 1, 1958	
Hams, skinned, 14/16 lbs., (Av wrapped	1/
Hams, skinned, 14/16 lbs	
ready-to-eat, wrapped57	1/
Hams, skinned, 16/18 lbs.,	
wrapped56	
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped57	
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped54	
Bacon, fancy sq. cut, seed-	
less, 12/14 lbs., wrapped53	
Bacon, No. 1 sliced 1-lb. heat	
seal, self-service, pkge67	4

PHILA. FRESH PORK

July 1, 1958 WESTERN DRESSED (lel, li Reg. loins, 8/1255 @\$\\ Reg. loins, 12/1653 @\$\\ Boston butts, 4/847 @\$\\ Spareribs, 3/down53 @\$\\ LOCALLY DRESSED LOCALLY DRESSED

Pork loins, 8/12 . 59 @6

Pork loins, 12/16 . 59 @6

Roston butts, 4/8 . 49½@3

Spareribs, 3/50 wn . 53 @6

Spareribs, 3/5 . 43 @4

Skinned hams, 12/12 . 51 @5

Skinned hams, 12/14 . 51 @5

Skinned hams, 12/14 . 51 @6

Skinned hams, 12/14 . 51 @6

Skinned hams, 12/14 . 33 @6

Picnics, 4/6 . 40 @4

Picnics, 6/8 . 38 @3

Bellies, 10/12 . 43½@4

HOG-CORN RATIOS

The hog-corn ratio base on barrows and gilts at Ch cago for the week ende June 28, 1958 was 17 the U.S. Department Agriculture has reported This ratio compared will the 17.2 ratio for the pr ceding week and 14.8 vear ago. These ratios we calculated on the basis No. 3 yellow corn selling \$1.375, \$1.366 and \$1.3 per bu. during the three periods, respectively.

de

RGINS only)

live ho ely broa wn some y for th ogs.

240-270 lbs.-Value per per cw wt. fn. live yiel 13.49 \$19.6 8.43 13.49 6.43 2.43 23.62

25 41 22.35 31.4 PRICES

No. Portla June 30 Shipper styl None queta \$35.00@36.

57,00@61.0 56,00@69.0 58.00@62.0 (Smoked) 40.00@44.

57,00@628 54,00@608 52,00@58

17.50@19 None quoti 14.50@17.

H PORK 1958

RESSED

RATIOS ratio base

gilts at Ch week ende was 17. partment (s reporte npared wi for the prand 14.8 e ratios we the basis orn selling and \$1.3 g the thr

tively.

JULY 5, 195

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated) Tuesday, July 1, 1958

BLOOD

ammo	nd, p mia,	er bu	lk	in	it		of							,										7.75n
DIGE															Ξ		2	ď.	A	T	ï	R	L	ALS
Vet re Low	ndere	d,	u	n	gr	0	uı	16	ì	b	0	08	e	•										0 50-
Med.																								
High	test										*							•						8.00n
	1	A	CI	KI	N	16	H	E	01	U	8	E		I	1	2	E	I	18	1				

50% meat, bone scraps, bagged \$102.50@112.50
50% meat, bone scraps, bulk 100.00@107.50
60% digester tankage, bagged 100.00@115.00
80% blood meal, bagged 145.00@150.00
81cam bone meal, 50-lb, bags;
(specially prepared) 92.50
60% steam bone meal, bagged 75.00
FERTILIZED

THE LANGUAGE PROPERTY	A A A A A A A A A A A A A A A A A A A
Feather tankage, ground	†5.75n
per unit of ammonia	
Hoof meal, per unit ammonia	†6.00@6.50n

DR	Y RE	NDER	\mathbf{E}	D		1	Г.	٨	J	ť.	K	u	AGE	
Low test, pe	r unit	prot.												2.00n
Med, test, p														1.95n
High test, p	er unit	prot.			۰	۰			۰					1.90n

GELATINE AND GLUE STOCKS Bone stock (gelatine), ton 24.00 Cattle jaws, feet (non-gel.), ton ... 9.00@13.00

Trim bor	ne, ton		12.00@17.00
	(gelatine, cwt.)		
Pigskins	(rendering), pie	ce	15@25
	ANIMAL	HAIR	
Winter	coil dried, per to	on	. None quoted

*Delv'd, †c.a.f. Midwest, n-nominal, a-asked.

TALLOWS and GREASES

Tuesday, July 1, 1958

The inedible tallow and grease market continued draggy late last week, with a feeling of softness on some of the medium and lower grade materials. A few tanks of special tallow sold at 71/8@71/4c, and yellow grease at 63/4c, c.a.f. Chicago.

Bleachable fancy tallow was bid at 8%@81/2c, delivered New York, with hard body product available at 8%c. Choice white grease, all hog was bid at 8%c, same destination, but was held at 8%c. Yellow grease was bid at 71/sc, c.a.f. Avondale, La. Additional tanks of edible tallow sold at 101/4@103/sc, f.o.b. River points, and at 11@111/sc, c.a.f. Chicago.

Some consumer plants were closed for vacation periods, consequently inquiry for product slowed down considerably. Sellers, however, were maintaining their ideas at steady levels. In moderate inquiry, yellow grease was bid at 65%c, c.a.f. Chicago, and at 7%@71/2c, delivered New York. Choice white grease, all hog, was bid at 81/2c, or 1/8c lower, with producers asking 4c higher. Hard body bleachable fancy tallow was bid at 81/2c, c.a.f. East, but was held at 8%c. Original fancy tallow was bid at 81/2@85/sc, also c.a.f. East, but was held at 8%@9c.

Some original fancy tallow (tank wagons) sold at 8.45, c.a.f. New York, product from eastern point. Special tallow was bid at 7%c, same destination. No significant price changes were registered in the Midwest. Buyers and sellers were still fractionally apart in price ideas. Far western points asked 9%@10c, f.o.b. on edible tallow, with f.o.b. River and c.a.f. Chicago or Chicago basis material talked steady.

A few tanks of yellow grease traded on Tuesday at 7%c, c.a.f. New York. The inedible tallow and grease market remained quiet, and mostly on a bid and offering basis. Edible tallow sold at 101/4c, f.o.b. River. Trading was reported on edible tallow at 11c, Chicago basis. No trade was reported basis c.a.f. Avondale.

TALLOWS: Tuesday's quotations: edible tallow, 104c, f.o.b. River, and

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THE NATIONAL PROVISIONER

15 West Huron Street

Chicago 10, Illinois

11c, Chicago basis; original fancy tallow, 8c; bleachable fancy tallow, 74c; prime tallow, 7½c; special tallow, 71/8@71/4c; No. 1 tallow, 7c, and No. 2 tallow, 6@64c.

GREASES: Tuesday's quotations: choice white grease, not all hog, 75/8@73/4c; B-white grease, 71/8@71/4c; yellow grease, 63/4c; house grease, 64@61/2c; and brown grease, 53/4@ 6c. Choice white grease, all hog, was quoted at 8%c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, July 1, 1958 Dried blood was quoted today at \$6.75@\$7.00 per unit of ammonia. Low test wet rendered tankage was listed at \$7.25 per unit of ammonia and dry rendered tankage was priced at \$1.75 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JULY 27, 1958

		Open	High	Low	Close	Prev.
July		13.60b	13.60	13.53	13.58	13.61
Sept.		13.73	13,73	13.€3	13.66	13.78
Oct.		13,70b	13.74	13.61	13.66b	13.80b
Dec.		13.72b	13.77	13.67	13.70	13.80
Jan.		13.72n			13.70n	13.80
Mar.		13.85b	13.89	13.85	13.85	13.93
May		13.805	13.83	13.80	13.83	13.91
July				****	13.76b	13.82
Sal	les: 1	99 lots.				

MONDAY JUNE 30, 1958

July		13.55b	13.60	13.42	13.45	13.58
Sept.		13.64b	13,66	13.45	13.51	13.66
Oct.		13.66b	13.68	13.52	13.56b	13,66b
Dec.		13.74	13.74	13.60	13.63b	13.70
Jan.		13.74n			13,63n	13.70n
Mar.		13.82b	13.83	13.72	13.76b	13.85
May		13.80b	13.80	13.72	13,76b	13.83
July		13,75b	13.75	13.70	13.75	13,761
Sal	les: 8	302 lots				

TUESDAY, JULY 1, 1958

July		13.43b	13.40	13.30	13.38b	13.45
Sept.		13.45b	13.51	13.38	13.48b	13.51
Oct.		13.50b	13.60	13.46	13.55b	13.56b
Dec.		13.53b	13.65	13.51	13,63b	13.63b
Jan.		13.53n			13.63n	13.63n
Mar.		13.71	13,79	13.65	13.76b	13.76b
May		13.66b	13.74	13.62	13.74	13.76b
July		13.63b	13.74	13.74	13.74	13.75
Sal	es: 3	13 lots.				

WEDNESDAY, JULY 2, 1958

July	 10.00	10.49	13.30	13.40	10.000
Sept.	 13.43	13.66	13.43	13.60b	13.48b
Oct.	 13.46b	13.70	13.53	13.66b	13.55b
Dec.	 13.52b	13.78	13.62	13.70	13,63b
Jan.	13.52n			13.70n	13.63n
Mar.	13.78	13.90	13.76	13.85	13.76b
May	13.71b			13.83b	13.74
July	13.67b	13.78	13.78	13.78b	13.74
Sal	86 lots.				

VEGETABLE OILS

Tuesday, July 1, 1958

Crude cottonseed oil, f.o.b.	11%@11%n
Southeast	None quoted
Corn oil in tanks, f.o.b. mills	
Soybean oil, f.o.b. Decatur	
Coconut oil, f.o.b. Pacific Coast	131/2
Peanut oil, f.o.b. mills	17n
Cottonseed foots:	
Midwest and West Coast	11/2
East	11/2

OLEOMARGARINE

	Tuesday,	July 1,	1958			
White dom.	vegetable	(20-lb.	cartons)			23
Yellow quar	rters (30-1	b, carte	ns)			27
Milk churne	d pastry	(750 lbs	30's)			2314
Water churi	ned pastry	(750 1	bs 30's)	1		2214
Bakers drun						

OLEO OILS

		Tue	esday,	Jul	ly	1		15	D;	ié	3							
Prime																		
Extra																		
Prime	oleo	oil	(drui	ms									17	1/4	6	17	3/4	

n-nominal, a-asked, b-bid, pd-paid.

HIDES AND SKINS

Packer hides generally steady with late last week, with volume of trading fairly large-Narrow demand for small packer and country stock at mostly nominally steady prices-Calfskins and kipskins about steady in a slow, nominal market - Sheepskins nominally steady on a broad range of offerings.

CHICAGO

PACKER HIDES: The market closed firm, following a heavy movement up to midweek. On Thursday, additional sales of heavy native steers, branded steers, light and branded cows took place at steady prices, and Friday's trade pushed the week's volume to around 100,000 pieces. Northern light cows sold up to 1334c, while some River production sold at 161/2c.

On Monday, sellers were occupied listing offerings, while steady bids were placed for most selections. Branded steers, in particular, were in good demand. On Tuesday, bids were noted at steady levels for most selections, but trading was draggy. Sale of 2,500 heavy native cows was made at 12c, Iowa and South Dakota points, steady. Some sellers asked 1/2c higher prices for July hides at certain points, Lut buyers resisted.

SMALL PACKER AND COUN-TRY HIDES: Small packer hides continued steady in light trading. Export demand was limited. The 50/52lb. natives were quoted at 12c nominal, as were the 60/62's at 91/2c, with branded about 11/2c less. Trade in country hides was still thin, with locker-butcher 50/52's quoted at 9@ 91/2c, renderer 48/50's 8@81/2c, and No. 3's at 6@7c.

CALFSKINS AND KIPSKINS: Trading slow since last week. Light calf was firmer, with interest early this week at 46c for Northern. Offerings at 471/2c were 21/2c over last trading basis. Heavy calf was steady to easier. Kipskins were quiet and easy as production increases. Small packer kips, all weights, were quoted at 25c nominal, as was calf at 321/2e. Last confirmed sale big packer heavy calf was at 50c.

SHEEPSKINS: Pricewise, sheepskins were little changed in the past week. Good quality No. 1 shearlings at River points found a ready outlet at about 1.25, poorer quality sold as low as .85. Southwestern No. 1's, for mouton users, were quoted at 2.00, with some sellers holding for 2.50 or better. No. 2 shearlings were slow at .55@.75 and No. 3's were draggy at .45 nominal. Southwestern genuine spring lambs are quoted at 1.60@ 1.75 live weight basis, and Midwesterns at 1.25@1.35. Dry pelts were nominally steady at .18. Fall clips ranged from 1.90@2.50, depending on quality.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

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	Tues July 1	day. . 1958	Cor. 19	date 57
Lgt, native steers	.15 6	15%n		1514
Hvy. nat. steers	.111/26	12n	1214@	
Ex. lgt, nat, steers				21
Butt-brand, steers				10%
Colorado steers				10
Hvy, Texas steers				10%
Light Texas steers		13n		13n
Ex. lgt. Texas steers.		16a		17n
Heavy native cows			14 @	
Light nat. cows				
Branded cows				
Native bulls				
Branded bulls	81/460	7n	71/20	
Calfskins:	0 /2 05		12 00	
Northerns, 10/15 lbs	4.	50n		55
10 lbs./down		46b		411/
Kips, Northern native,		*00		X A 72
15/25 lbs		37n		35n

SMALL PACKER HIDES

60	and	over		9½n 12n	9½n 13n
	SM	ALL	PACKER	SKINS	

Calfskins, all wts. ... Kipskins, all wts. 32½n 25n

DHELLING	
Packer shearlings:	
No. 1	2.15@2.70
No. 2	1.85@2.00
Dry Pelts 18n	29n
Horsehides, untrim7.75@8.25n	9.07@9.50
Horsehides, trim7.00@7.50n	8.00@8.50

N. Y. HIDE FUTURES

FRIDAY JUNE 97 1959

	Open	High	Low	Close
July	11.55b			11.64b- 75a
Oct				12.07b- 30a
Jan				12.20n
Sales:	none.			
July	11.95b			11.95b-12.25a
0et,	12.50b			12,5°b- 800
Jan				12.80b-13.15s
Apr				13.00b- 35a
July	13.20b			13.20b- 55
Sales:	none.			

	MONDA	JUME	30,	1900	2
July	11.55b	 		11.64b-	751
0et,				12.05b-	251
Jan				12.20n	70
Sales:	none.				
July	11.95b	 ,		11.95b-12	2.25a
Oet				12.55b-	80a
Jan				12.80b-13	3.10a
Apr				13 00b-	301
July	13.15b			13.20b-	450
Sales:	none				

TUESDAY, JULY 1, 1958

July	11.55b	11.70	11.70	11.65b-	75a
0et	11.90b			12.05b-	25a
Jan				12.20n	
Sales:	three le	ots.			
July	11.75b			12.00b-	301
Oct	12,50b			12.60b-	E01
Jan	12.65b			12.80b-1	3.101
Ap"	12,85b			13.00b-	3 1
July	13.00b			13.20b-	501
Sales:	none.				

WEDNESDAY, JULY 2, 1958

July		11.55b	11.75	11.75	11.80b-	9
Oct.		11,90b			12.25b-	4
					12.40n	
Sal	es:	two lots	i.			
July		11.95b			12.30b-	3
Oct.		12.55b	12.90	12.80	12.85	
Jan.		12.75b	13.10	13.00	13.05b-	1
Apr.		12.95b			13.20b-	4
July		12,15b				
61 - 1		2.4				

NOTE: Upper series of months each day oll contracts; lower series, new contracts.

LIVESTOCK MARKETS...Weekly Review

New Zealand Cattle Coming To U. S.; A Trial Shipment

genuine

1.60@

Aidwest-

lts were

all clips

epending

ATIONS

151/2

10% 13n 17n 14 @14% 16 @18n 12%@14 8%@ 9 7%@ 8

21 10½ 10 10½

55 411/4

35n

9½n 13n

28 @29 26 @28

2.15@2.70 1.85@2.00 29n 9.07@9.50 8.00@8.50

Close

11.95b-12.25a 12.55b- 80a 12.80b-13.10a 13.00b- 30a 13.10b- 45a

12,00b- 301 12,60b- 801 12,80b-13,101 13,00b- 3°1 13,20b- 501

19*8 11.80b-12.25b-12.40n

12.30b-

each day of cts.

LY 5, 1958

ES

Final arrangements have been made to ship 1,300 head of cattle from New Zealand to California, it has been reported. The cattle are said to have been already selected and innoculated against tuberculosis and are now on farms in Tauranga awaiting shipment. A representative of the purchasing firm, the Modern Imperial Cattle Company of California, is expected to supervise the shipment.

The shipment will be the first of a proposed movement of feeders to the United States. Volume of movement will be determined by the profitability of the first consignment, but is not expected to be large. The animals will be placed in quarantined feed lots for a minimum of 30 days in the United States.

Cattle imports from New Zealand are permitted as long as they meet the rigid U. S. health and inspection requirements. There is a U. S. tariff of 1.5c per lb., with a higher rate if imports exceed certain numbers per quarter per year.

STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in May, five months 1958, 1957:

CATTLE AND CALVES

	1958 1957
Public stockyards 13	36,750 110,025
Direct 1	40,598 95,24
Totals 2	77,348 205,260
JanMay totals1,46	80,943 1,083,233
SHEEP AND LA	MBS
Public stockyards	47,195 45,76
Direct	96,879 115,41
Totals 1	44,074 161,18
JanMay totals 6	32,442 743,39

Data in this report were obtained from state veterinarians. Under "Public Stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

Cowmen Determined On Meat Promotion, Says Milburn

Passage of legislation to enable stockmen to have promotion and research funds deducted from live-stock sales through posted markets is still a "long battle", but cattlemen are determined that it shall be done, declared G. R. Milburn, president of the American National Cattlemen's Association at the recent 29th annual convention of the North Dakota state association, in Valley City.

Milburn emphasized that considerable support must continue to come from individual ranchers and feeders to insure passage of the proposed amendment of the Packers and Stockyards Act to allow for such deductions. He stressed that "the cattle industry wants this legislation to allow us to spend our own money to help the homemaker appreciate the values of beef and to help stabilize cattle and beef prices at reasonable, steady levels."

He said that industry leaders,

knowing that the majority of stockmen are in favor of a voluntary program fail to understand why a major farm organization and some marketing groups are apposed to the simple method proposed in the legislation. "However, if we fail this time, we will keep at it."

Cattlemen Propose Oregon Tax

A resolution adopted by the Oregon Cattlemen's Association during its annual convention advocated enactment of a state retail sales tax exempting food, feed, seed, fertilizer, drugs and medicine. Such a tax should be limited by a state constitutional amendment providing for reduced property and income taxes.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn prices ratios compared:

		Barrows and gilts av. per cwt.	No. 3 Corn yellow per bu.	Ratios based on barrows and gilts
May	1958	\$22.30	\$1.311	17.0
Apr.	1958	20.68	1.288	16.1
May	1957	18.13	1.333	13.6

SOWS FARROWING, PIGS PER LITTER, AND PIGS SAVED, FOR THE UNITED STATES

YEARS 1943-58 Number Fall Pigs Saved Sows Farrowing Spring Fall Spring (Dec. 1-June 1) Spring (Dec. 1-June 1) Spring (Dec. 1-June 1) (June 1-Dec. 1) (June 1-Dec. 1) (June 1-Dec. 1)
 Year
 Thousand Head
 Pigs per Litter

 1943
 12,174
 7,565
 6.10
 6,29
 7

 1944
 9,246
 4,822
 6.03
 6,33
 5

 1945
 8,302
 5,429
 6.29
 6,38
 5

 1946
 8,077
 4,704
 6,46
 6,49
 5

 1947
 8,548
 4,866
 6.11
 6,38
 5

 1948
 7,833
 5,070
 6,44
 6,55
 5

 1949
 8,820
 5,588
 6,46
 6,52
 5

 1950
 9,179
 5,927
 6,31
 6,05
 6

 1951
 9,484
 5,955
 6,46
 6,05
 6

 1952
 8,311
 5,067
 6,46
 6,00
 6

 1933
 7,045
 4,479
 6,80
 6,90
 6

 1954
 4,694
 4,494
 6,80
 6,80
 6

 1955
 8,695
 5,586
 6,94
 6,81
 5</td Pigs per Litter Thousand Head Thousand Head 121,807 86,659 86,827 82,694 83,289 83,284 97,381 100,586 88,829 77,914 86,830 95,719 89,572 47,584 30,905 34,611 30,503 31,090 nd used to compute number of



KOCH CO.

IN CANADA . . . Sales and Service by SMAMONBS PRODUCTS OF CANADA LIMITED 637 PARKDALE AVENUE HAMILTON, ONTARIO

2520 Holmes St. /Kansas City 8, Mo. /Victor 2-3788

GEO. S. HESS R. Q. (PETE) LINE

INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 28, 1958, as reported to the National Provisioner:

	1	() III()	AGO		
Armo	our, 5	,432	hogs	; sh	ippers,
13,426 hogs. calves,	hogs;	and 22	924	eattl	16,036 e, 356

		AS GI		
Wilson .	2,460 2,523 968	211 214	Hogs 2,097 2,500 3,917 1,584	Sheet 996 2,734
Butchers Others .	467	427	1,562 1,660	4,21

TOTHIB 10,001	7601	11,000	
01	MAHA		
Cattle	and		
Calv		logs	Shee
Armour 5,9	03	6,566	1,83
Cudahy 3,5		5,417	99
Swift 3,9	75	5,606	2,86
Wilson 3,5	20	3.900	97
Neb. Beef. 7	74		
Am. Stores 1,3	27		
Cornhusker, 1,0	30		
O'Neill 9	30		
R. & C 1,3	15		
Gr. Omaha. 7			
Rothschild. 1,2			
Roth 1,1	89		
	93		
	78		
Omaha 4	97		
	23		
	324	9,474	
O-11111 -			

0,010
s Sheep 8 458 9 357
7 815
-

Totals	4,288	2,700	9.911	014
	ST. J	OSEP Calve	H s Hogs	Sheep
Swift			10,476 6,637	3,62
Seitz Others	1,079		3,262	
	11,036	163	20,375	5,88

*Do not 1 calf, 3, direct to	inclu-	de 477 ogs, an	cattle	and,
	SIOU	X CIT	Y	
		Calves		
Armour	3,515		6,059	1,655
Swift	3,341	***	3,942	762

wic	HIT	Α.	
Totals . 21,777		30,176	3,129
Others 9,291		15,726	712
Butchers 406			712
Raskin 968			
S. C. Dr. Pork		4,449	
Beef 4,256			
Swift 3,341 S. C. Dr.	***	0,012	604
Armour 3,313		3,942	762

		Calves		Shee
Cudaby .	947	51	1,534	
Duna	130			
Dold	107		342	**
Excel	787			
Armour				1,16
Swift				1,72
Others .	308		137	1,38
Totals	2,229	51	2,013	4,28
0	KLAH	OMA C	ITY	

Armour Wilson . Others .	818 1,419	25 138 365	444 539	754 726
Totals* *Do no calves, 5 direct to	t inch	ide 490	catt	le, 89

	LOS .	ANGEL	ES	
	Cattle	Calves	Hogs	Shee
Cudahy .			154	
Swift	296			
Wilson .	74			
Ideal	735			
United .	492		61	
Atlas	488			
Quality .	492			
Gr. West	. 301			
Goldring	391	***		
Century.	260			
Acme	252			
Klubnikin	117	67		
Coast	130		25	
Clough'y			225	
Star	174			- 12
Sur Vall	118			
Others .	1,071	123	243	
Totals	5,391	190	708	

101	ENVER		
Cattle	Calves	Hogs	Sheep
Armour. 421		***	984
Swift 1,248	30	2,295	2,267
Cudahy . 972	9		
Wilson . 787		***	274
Others . 7,650	22	1,485	562
-	-	-	
Totals 11,078	61	7,664	4,087
ST			
Cattle	Calves	Hogs	Sheep
Armour 6,034	1.798	11,363	1,801
Bartusch 1,059			
Rifkin . 806	20	***	
Superior 1,588			
Swift 5,608		17,749	1,936
Others . 4,325	1,541	10,764	142
Totals 19,420	4,576	39,876	3,879
FORT	WOR	TH	
Cattle	Calver	Hogs.	Sheep
Armeur. 227	610	1,125	3,141
Swift 1.028	0.00	928	4,115
City 420	5	***	
Rosentahal 97	35		***
	-		-
Totals 2,672	1,336	2,053	7,256
N. 8			
	e Calver	B Hogs	Sheep
Armour 2,165		7,832	854
Swift 2,057	1,053	8,079	2,880
		3,980	
Krey	***	3,843	***
Heil		1,598	***
Totals 4,792	1,187	25,332	3,734
TOTAL PACE	KER P	TRCH	ARTS
We		UMUM	Same
end		rev.	week
June		eek	1957
Cattle148.			
	204 145	1 590	145 099
Hogs211,			145,083 221,546

CORN BELT DIRECT TRADING

Des Moines, July 1— Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows.	gilts.	U.S. N	0. 1-3:
180/200	lbs.		322.50@24.10
200/220	lbs.		23.50@24.25
220/240	lbs.		23.10@24.10
240/270	lbs.		22,35@23,65
270/300	lbs.		21.75@23.05
Sows, U.S	No.	1-3:	
270/330			21.25@22.25
330/400			20.00@01.50
400/550	lbs.		17.60@20.25
Com	hal	t how	voccinta

	Corn	belt	he	og	receipts,
as	repor	ted l	by	the	USDA:

		This week	Last	Last
June	26	23,000	50,000	39,000
June	27	29,000	42,500	37,500
June	28	25,000	22,000	18,000
June	30	52,500	55,000	45,000
July	1	50.000	57,500	35,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Monday, June 30 were as follows:

Steers, gd. & ch	\$25.00@28.28
Steers, std. & gd	23.00@25.50
Heifers, gd. & ch	24.00@27.50
Cows, util. & com'l.	18.00@20.50
Cows, can, & cut	14.00@19.00
Bulls, util. & com'l.	22.00@24.00
Bulls, cutter	18.50@22.00
VEALERS:	
Good & prime	25.00@28.50
Stand, & gd	21.00@25.00
Cull & util,	10.00@21.00
HOGS. U.S. No. 1-3:	
140/160 lbs	21,50@22,78
160/180 lbs	22.75@23.75
180/200 lbs	23.75@24.75
200/220 lbs	24.00@24.75
220/240 lbs	24.00@24.78
240/270 lbs	23.25@24.28
270/300 lbs	22.50@23.2
Sows, U.S. No. 1-3:	
180/300 lbs	21.50@22.50
300/360 lbs	20.75@22.00
360/450 lbs	19.50@20.7
LAMBS:	9
Choice & prime	25.00@25.50
Good & choice	

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 28, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

				Sheep &
	Cattle	Calves	Hogs	Lambs
Boston, New York City Area1	13,479	10.602	46.910	38.636
Baltimore, Philadelphia	7.312	1.170	24,965	3,884
Cin., Cleveland, Detroit, Indpls	19,382	6,639	91,141	16,278
	24.046	6.442	39,139	4.798
	27,635	13,493	68,328	9,587
St. Louis Area ²	11,703	2,151	58,677	6,788
Sioux City-So. Dak. Area4	19,822		49,289	10,114
Omaha Area ⁵	31.939	183	61,119	11.528
Kansas City		1,465	23,445	8,436
Iowa-So. Minnesota ⁶		7,432	215,431	21.196
Louisville, Evansville, Nashville,	20,00%	1,402	210,401	21,100
Memphis	10 190	6,928	42,412	
Georgia, Alabama Area?	5 594	2.268	19.855	***
St. Joseph, Wichita, Okla, City	17 917	1.585	36,614	6.913
			12.386	
Ft. Worth, Dallas, San Antonio		5,855		18,515
Denver, Ogden, Salt Lake City		311	11,261	14,285
Los Angeles, San Fran. Areas8		2,511	20,226	20,608
Portland, Seattle, Spokane		405	9,925	8,841
Grand totals		69,440	831,123	200,351
Totals same week 1957	94,474	94,712	840,320	204,012

Includes Brooklyn, Newark and Jersey City, Includes St. Paul, 8c, 8t. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. 4jn-cludes Sloux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak, Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, De Molnes, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomswille and Tifton, Ga. Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 21 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

	STE		CAL Good	VES	HOC Grad Dres	e B1	LAM	
Stockyards		ghts 1957	1958	1957	1958	1957	Handyv 1958	
Toronto	. \$23.12	\$19.25	\$29.48	\$20.57	\$31.00	\$31.50	\$26.00	\$26.00
36 1 3	24.15	20.15	26.85	19.10	31.30	32.55	27.20	24.85
Winnipeg .	22.88	18.21	26.50	22.48	29.08	32.66	25.50	
Calgary		17.55	26.35	21.80	27.13	30.41	20.35	21.60
Edmonton	21.60	17.20	25.50	22.50	27.85	31.15	20.25	23.00
Lethbridge		17.25	25.50	22.50	27.35	30.25		
	21.60	17.00	25.25	23.00	27.15	31.00		22.75
Moose Jaw.		16.40	23.40	22.00	27.25	30.90	03.40	****
Saskatoon	04 40	17.25 16.90	26.00 23.50	23.25 20.90	27.25 27.00	31.00	21.40	
77	20.75	17.25	25.00	21.50	27.00	31.25	22.35	24.00
-								

*Canadian government quality premium not included. Spring lambs: Toronto, \$29.16; Winnipeg, \$28.31.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended June 27:

	Cattle	Calves	Hogs
Week ended June 27	1,604	412	10.077
Week previous (five days)	1,820	551	9,775
Corresponding week last year	2,481	840	11,451

AT ST. JOSEPH

Livestock prices at St. Joseph on Monday, June 30 were as follows:

CATTLE:	CWt.
Steers, gd. & ch	25.00@28.25
Steers, std. & gd	23.00@25.00
Heifers, gd. & ch	24.50@27.50
Cows, util. & com'l.	18.25@20.50
Cows, can. & cut	
Bulls, util. & com'l.	
VEALERS:	
Good & choice	24.00@28.00
Calves, gd. & ch	22.00@26.00
HOGS, U.S. No. 1-3:	
180/200 lbs	22.75@23.75
200/220 lbs	23.25@24.00
220/240 lbs	23.25@24.00
240/270 lbs	22,75@23,75
Sows, U.S. No. 1-3:	
270/360 lbs	20.75@21.50
360/450 lbs	19.50@20.75
LAMBS:	
Good & prime	24 00/025 00
Yearlings, gd. & ch.	
rearrange, gu. oc cu.	none duoten

LIVESTOCK PRICES AT SIOUX CITY

WE

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sto 41s for

Livestock prices at Sioux City on Monday, June 30 were as follows:

word as follows.	
CATTLE:	Cwt.
Steers, prime	\$28.50@30.
Steers, choice	26.25@28.
Steers, good	
Heifers, ch. & pr	
Heifers, good	
Cows, util. & com'l.	
Cows, can. & cut	
Bulls, util. & com'l.	22 50@24
Bulls, cutter	
HOGS, U.S. No. 1-3.	A
180/200 lbs	25 25 23.
200/220 lbs	23,50@24.
220/240 lbs	23.25@23.
240/270 lbs	
Sows, U.S. No. 1-3:	
270/330 lbs	
330/400 lbs,	19.75@21.
400/550 lbs	18 00@19.
	20100-6-201
LAMBS:	
Good & choice	23.50@25.
Yearlings, gd. & ch.	20.75 only
and the	

SLAUGHTER REPORTS

e week

ted by

Sheep & Lambs
38,636
3,884
16,278
4,798
9,587
6,788
10,114
11,528
8,436
21,194

6,913 18,515 14,235 20,606 8,841 200,351 204,012

Paul. So.
SIncludes
S, Mo. Incl.
S. Dak.
cludes Alport. Des
ason City,
S BirmingE. ThomasSo. San

ARKETS ades for

arkets in red with ovisioner llows: LAMBS Good indyweights 958 1957

6.00 \$26.00 7.20 24.85 5.50 90.35 21.60 20.25 23.00

ing plant

ville, Tif-

, Florida,

PRICES

s at Sioux

, June 30

Cwt. \$28.50@30.30 26.25@28.30 24.00@29.37 25.75@29.30 23.50@25.75 1.18.75@21.30 1.6.50@18.75 22.55@24.30 21.50@22.30

ULY 5, 1958

Hogs 10,077 9,775 11,451

21.40 22.35 24.00

22.75

Special reports to the NATION-AL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended June

28, 1958, com	pared:		
	CATTLE	E	
	Week		Cor.
	ended	Prev.	week
	une 28	week	1957
	22,924	23,527	23,091
Kan. Cityt .	10,431	10,165	11,350
Omaha*1	26,970	25,093	25,339
N.S. Yards‡	5,979	6.472	9,282
St. Joseph‡.	11,063	10,766	9,573
Sioux Cityt.	13,622	13,745	13,454
Wichita*‡ .	2,926	2,752	2,779
New York &			
Jer. Cityt.		14,086	12,834
Okla, City*‡	5,127	5,987	9,424
Cincinnatis .	3,367	3,265	3,810
Denver‡	11,638	16,449	12,034
St. Pault	15,095	12,941	15,549
Milwaukeet.	4,254	4,398	3,661
Totals	133,396	149,646	152,180
	HOGS		
Chicagot	21,468	22,844	26,504
Kan. City! .	11,660	13,188	14,675
Omaha*i	34,199	36,810	44,512
N.S. Yards;	25,332	27,139	39,254
St. Joseph!.	20,122	19,320	18,800
Sioux City	21,064	25,466	11,135
Wichita*‡ .	10,457	10,903	9,988
New York &	c		
Jer. Cityt.		46,747	41,029
Okla. City*\$	7,811	7,651	9,536
Cincinnatis .	10,011	8,360	11,912
Denvert	7,580	7,046	7,389
St. Pault	29,112	24,321	28,243
Milwaukee‡.	3,479	3,959	4,421
Totals	202,295	258,754	267,398
	SHEE		
Chicago:	3,819	3,100	1,967
Kan, City;		8,514	7,288
Omaha*:		8,241	9,153
N.S. Yards		4,104	4.271
St. Joseph:		6,410	6,975
Sioux City :		2,016	1,846
Wichita*1 .	8,581	1,775	1,495
New York &		40,237	20. 202
Jer. City†. Okla. City*;	1,607	3,222	39,205 3,930
ORIE, CALLY-	1,001	0,000	0,000

Cincinnati§ . 412
Denver‡ . . . 9,793
St. Paul‡ . . 3,737
Milwaukee‡ . 815 291 7,478 1,864 456 7,296 2,107 567

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended June 21:

CATT	LE	
Western Canada Eastern Canada	Week ended June 21 17,857 16,890	Same week 1957 19,148 16,020
Totals	34,747	35,168
нос	38	
Western Canada	48.215	38,100
Eastern Canada	46,745	44,565
Totals	94,960	82,668
graded	103,771	90,149
SHE		
Western Canada	2,314	2,504
Eastern Canada	3,892	3,209
Totals	6,206	5,713
NEW YORK	RECE	IPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended June 28:

100	Cattle	Calves	Hogs*	Sheep
Salable Total (inc	. 88	55		
directs) Prev. wk.	.2,926	197	15,323	2,050
Salable Total (inc	. 100	13		
directs)	.2,935	153	15,563	8,207
*Include	s hogs	at 31	st Stre	et.

CHICAGO LIVESTOCK

Supplies of livestock at the Chi-go Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 25.	16,874	84	9,039	909
June 26.	1,386	168	11,724	563
June 27.	493	68	5,384	532
June 28.		9	999	110
June 30.	22,483	172	7,662	1,561
July 1		100	7,500	1,000
*Week so				
	28,983			
Wk. ago.				
Yr. ago.				
	ing 300			
and 200	sheep o	lirect 1	to pack	cers.
	-	******	101	

June 25. 6,641 June 26. 2,912 June 27. 1,286 June 28. 72 June 30. 5,936 July 1... 4,000 Week so far ... 9,936 Wk. ago.10,185 Yr. ago.10,358 3,691 4,999 3,204 TOTAL JUNE RECEIPTS

225

									18	58	1957
Cattle									214	,629	195,112
Calves									2	,981	7,920
Hogs									173	,521	189,444
Sheep									22	,063	27,900
TO	1	1	A	L		Г	O	1	IE.	SHIP	MENTS

						1958	1957
Cattle						103,591	102,905
Hogs	4						39,492
Sheep						7,488	4,749

CHICAGO HOG PURCHASES

		gs purch	
Chicago,	week en	ded Tues.	July 1:
		Week ended July 1	Week ended June 25
Packers' Shippers'	purch, purch,	16,024 11,092	$20,588 \\ 11,239$
Totals		27,116	31,827

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 27, with comparisons:

	Cattle	Hogs	Sheep
Week	to		
date	236,000	368,000	154,000
Previo			
week	252,000	349,000	137,000
Same		000 000	440 000
1957	243,000	382,000	119,000
Totals	0 000 000	** *** ***	0 000 000
1958		10,251,000	3,628,000
Totals		10 554 000	0.011.000
1957	6,714,000	10,774,000	3,911,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 27: Cattle Calves Hogs Sheep Los Ang...5,930 520 735 830 N. P'tland.1,700 400 1,600 3,600 San. Fran.. 415 100 250 1,000

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Monday, June 30 were as follows: CATTLE:

CALLING.	CWC.
Steers, choice\$ Steers, good	25,50@27.00 24,50@25,50
Steers, stand	22.00@23.00
Heifers, good	24.00@25.75
Cows, util. & com'l.	17.00@20.00
Cows, can. & cut	15.00@17.00
Bulls, util. & com'l.	22.00@28.00
VEALERS:	
Choice	28.00@29.00
Good & choice	27.00@28.00
Calves, gd. & ch	23.00@27.00
HOGS, U.S. No. 1-3:	
190/200 lbs	24.00@24.25
200/220 lbs	24.00@24.35
220/235 lbs	24.00@24.25
230/260 lbs	23.50@23.75
Sows, U.S. No. 1-3:	
300/400 lbs	19.50@20.00
400/600 lbs	18.75@19.25
LAMBS:	
Choice & prime	25.00@26.00
Good & choice	22.00@24.50
Utility	17.00@19.00

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, June 30 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGE:	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARROWS					
U.S. No. 120-140 II	1-8: bs\$21.25-22.50	None qtd.	None qtd.	None qtd.	None qtd.
140-160 11	bs 22.00-23.25	None qtd.	None qtd.	None qtd. 4	21.75-22.25
160-180 1 180-200 1	bs 23.00-24.50 : bs 23.75-24.85	\$22.00-24.00 \$ 23.50-24.50		22.00-23.50 23.00-24.00	22.00-23.25 23.00-24.50
200-220 1	bs 23.75-24.85	24.00-24.50		23.25-24.00	23.25-24.50
220-240 1	bs 23.50-24.75 bs 23.00-24.75	24.00-24.50 23.00-24.25		23.25-24.00	23.00-24.50
240-270 II 270-300 II	bs. 22.25-23.75	22.50-23.60	23.00-24.00 None qtd.	22.75-23.75 21.75-23.00	22.75-24.50 21.75-24.00
	bs 22.00-22.75	22.00-22.75	None qtd.	None qtd.	None qtd.
330-360 l	bs None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
	bs., 22.50-23.75	21.50-23.50	22.50-28.25	21.50-23.00	22.00-22.50
sows:					
U.S. No. 180-270 1	1-3; bs. 21.75-22.00	None qtd.	21.25-21.50	21.50-21.75	None qtd.
	lbs. 21.75-22.00	21.75-22.00	21.00-21.50	21.25-21.75	22.00-22.50
	lbs. 21.50-21.75	21.50-21.75	21.00-21.50	21.00-21.50	21.75-22.25
	lbs 21.25-21.75 lbs 20.75-21.50	20.75-21.50 20.00-20.75	20.50-21.25 20.00-20.75	20.25-21.50 19.50-20.50	21.50-22.00 19.50-21.75
	lbs. 20.25-21.00	19.50-20.25	19.75-20.00	19.00-19.75	19.00-20.00
450-550 Boars &	lbs 19.75-20.50 Stags.	18.50-19.75	19.00-19.75	18.25-19.25	18.25-19.25
all wts		15.75-17.00	16.00-17.00	15.50-16.50	None qtd.
OT A WOMEN	R CATTLE &	CATURE.			
STEERS:	A CALLE &	CALVED:			
Prime:					
700- 900 900-1100	lbs None qtd.	None qtd. 29.00-31.50	None qtd. None qtd.	None qtd. 28.25-30.00	None qtd. None qtd.
1100-1300	lbs None qtd.	30.00-32.00	None qtd.	28.00-30.50	None qtd.
	lbs None qtd.	None qtd.	None qtd.	28.00-30.50	None qtd.
Choice: 700- 900	lbs 27.00-28.50	27.25-29.00	None qtd.	None qtd.	26.50-27.25
900-1100	lbs 27.50-29.00	27.50-30.00	27.25-29.25	26.50-28.25	27.00-27.75
1100-1300 1300-1500	lbs., 27.50-29.00 lbs., 27.50-29.00		27.00-29.50 27.00-29.50	26.00-28.25 26.00-28.00	
Good:	109 21.00-20.00	21.00-00.00	21.00-20.00	20.00-20.00	21.00-21.10
700- 900	lbs 24.75-27.50			24.25-26.50	
900-1100	lbs., 25.50-27.50 lbs., 25.50-27.50			24.25-26.50 24.25-26.00	
Standard					
	s 23.00-25.75	3 23.50-25.50	21.50-24.25	21.50-24.25	21.50-24.00
Utility,	s 19.00-23.50	22.00-23.50	19.50-21.50	19.75-21.50	20.00-21.50
HEIFERS Prime:	1;				
	lbs None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Choice:	lbs None qtd.	28.50-29.50	None qtd.	None qtd.	None qtd.
600- 800	lbs., 27.00-28.50				
800-1000 Good:	lbs., 27.00-28.50	3 26.50-28.50	27.25-28.50	26.00-28.20	26.00-27.00
500- 700	lbs 24.75-27.0	0 24.00-26.00	24.00-27.25		24.00-28.00
	lbs., 24.75-27.0	0 24.50-26.50	24.50-27.25	23.75-26.00	24.00-26.00
Standard all wi		5 22,50-24.50	21.00-24.50	21.50-23.78	21.50-23.50
Utility,					
	ts 18.50-22.5	0 20.00-22.50	19.00-21.00	None qtd.	20.00-21.50
COWS:	rial				
all w		0 20.50-22.00	20.75-22.00	20.00-21.50	20.00-21.00
Utility,	10 00 00 0	0 10 00 01 00	10 75 00 75	17 50 00 0	10 50 00 00
all w	ts 18,00-20.5	0 19.00-21.00	10.10-20.10	11.30-20.0	18.50-20.00
all w	ts 14.50-19.0	0 16.00-19.78	16.00-19.00	16.00-17.50	0 16.00-18.00
	Yrls. Excl.), Al				
Commerc	None qtd.	None qtd. 0 24.50-25.00	None qua. 22.00-23.00	22.00-23.5	21.50-22.00 0 22.00-23.00
Utility	cial . 22.00-23.0 20.50-22.5 16.00-21.0	0 23.25-24.50	20.50-28.00	21.00-22.5	0 22.00-24.00
			19.00-22.00	19.00-21.0	0 20.50-22.50
Ch. &	S, All Weights: pr 25,00-29,0	0 30.00-31.00	27.00-28.00	26.00-28.0	0 29.00-32.00
Stand.	pr 25.00-29.0 & gd. 18.00-25.0	0 23.00-30.00	25.00-27.00	None qtd.	24.00-29.00
CALVES	(500 Lbs. Down	1):	OK 00 88 KO	Mana and a	04 00 00 00
Stand.	pr 25.00-27.0 & gd. 23.00-25.0	0 23.00-25.00	24.00-25.00	21.00-26.0	0 20.00-24.00
SHEEP &	(110 Lbs. Down)):			
Prime	None qtd.	27.00-28.00	None qtd.		
Choice	24.25-25.7	5 25.00-27.00	0 22.00-24.9	25.00-25.5	0 24.50-25.50
	NGS (all wts.,			21.00.00.0	
Prime	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Choice	None qtd.	None qtd.	None qtd.	20.25-22.0	0 21.00-22.00 5 20.00-21.00
EWES (rone qui.	arono degr	20.00	
Gd. &	ch 5.00- 6.5 util 3.50- 5.2	6.00- 7.0	0 6.50- 7.50	5.50- 6.5	0 5.50- 6.50
Cull &	util 3.50- 5.2	D 4.00- 6.0	0 4.00- 7.00	4.00- 5.5	0 8.50- 5.00



John Morrell & Co., General Offices, Chicago, Ill.



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Phone: Cypress 4-2411

WE BUY HOGS IN THE HEART OF THE CORN BELT 10 OFFICES TO SERVE YOU



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the best known linking and hanging device. Saves time and money for sausage makers everywhere

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WOULD LIKE TO START BACK: In the packinghouse business, Have been out 2 years. Would consider any location or type of work to get back. W-256, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. W-256, THE NATIONA Huron St., Chicago 10,

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RENDERING PLANT: Manager or Superintendent. 25 years' experience in all phases of rendering and animal feeds, Will relocate anywhere if sound future, References, W-259, THE NATIONAL PROVISIONER, 13 W. Huron St., Chicago 10, Ill.

FOREMAN

NOW IN CHARGE: Of kill, cut, shipping, packing and beef sales, Can give references. Most of my 23 years' experience is actual working experience, W-240, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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SAUSAGE MAKER: Many years' experience in all operations, Capable, efficient. Available imme-diately, W-258, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Experienced—both large and small houses, Resume of background and references furnished, Will relocate, W-201, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Who wants to work on Chicago market, W-241, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 30 years' experience in home made sausage. Middle aged. Steady worker. Will work any place. W-271, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

HELP WANTED

COMPTROLLER-ACCOUNTANT

TO TAKE CHARGE: Of entire office of a fast growing federally inspected portion control processing company in mid Atlantic state. A position with a future for the right man. Send complete resume of experience, education and salary expected, Age is no barrier. All replies held strictly confidential. W-262, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: All-round capable man who knows how to get results and is not afraid of hard work. Requirements—must be a sausage maker, have a high school education or better, must be able to handle personnel, know costs, take on responsibilities. An excellent opportunity for quick advancement and a good position in a medium sized plant located in Detroit, Michigan. Give full particulars, W-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: Experienced sausage maker, capable of handling the entire operation in the sausage kitchen. Location in Clincinnati, Ohio, Send employment record with references, age and salary expected. W-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, 111.

SALES MANAGER

EXPERIENCED: Sales manager wanted to take full responsibility of established branch house operation for progressive midwest packer. Give full details of experience. W-251. THE NATIONAL PROVISIONER, 15 W, Huron St., Chicago 10, 111.

SALESMAN WITH CAR: To cover established territory in northeastern U.S. Must have experience selling seasonings, cures, binders and specialty items. Our company is well established in this business, Salary, expense and car allowance. Write Box W-207, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

PLANT SUPERINTENDENT

PLANT SUPERINTENDENT
QUALIFIED: To handle large beef, pork and
manufacturing operation in the middlewest. Give
age, experience and qualifications in first letter.
W-252, THE NATIONAL PROVISIONER, 15
W. Huron St., Chicago 10, Ill.

HELP WANTED

EXPERIENCED BEEF MAN: To manage carca beef department, sell chains and purveyors to Chicago packer. Knowledge of fabricating. Sta experience, age, salary required. W-264, TH experience, age, salary required. W-264, NATIONAL PROVISIONER, 15 W. Huron Chicago 10, Ill.

MISCELLANEOUS

ATTENTION HOG CUTTERS: Present volus allows me to grade and sell 5 loads of MEATYPE hog carcasses per week. First comerist served. W-265, THE NATIONAL PROV SIONER, 15 W. Huron St., Chicago 10, Ill.

FLORIDA OPPORTUNITY for small jobbs business. Outgrown our present quarters, to present an opportunity of entering the meat business (fresh or pickled meats) in the gress Miami area at a minimum investment, Addition space available if a retail market is desired conjunction with wholesale business. For detail write BOX 417, ALLAPATTAH STATION MIAMI, FLORIDA.

HOG . CATTLE . SHEE

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Packing Industry.
Write for details on a specific problem
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SALE or LEASE

Most modern beef slaughterhouse, located in the heart of wholesale meat district, Detroit, Michigan. Fully equipped. Capacity 1200 cattle weekly. Federal inspection obtainable.

DIVIBION PACKING CO.
1585 Division St., Detroit 7, Michigan

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion con-trol, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'. GIANT MEAT SUPPLY 12825 W. Dixie Hwy. North Miami, Fiorida

TO SETTLE ESTATE: Two dry rendering plants. Located in Gentry county, Missouri and Rio Grande county, Colorado. Excellent volume potential, good equipment. Terms to qualified buyers, Contact Richard O. LaForge, 523 Santa Cruz Road, Arcadia, California.

WHOLESALE MEAT: Full line house with railroad siding, Metropolitan New York area. Excellent opportunity for two partners. FS-266, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

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ATTENTION: MEAT BROKERS
OFFICES: Four newly decorated panelled offices (air conditioning optional) in the heart of the meat industry, 3833 8. Halsted St., Chicago, Ill. Second floor, Call Virginia 7-8800.

EQUIPMENT FOR SALE

MEAT SAMPLING KNIVES

FOR ADVERTISING AND GIFT USE Folding pocket style, Stainless steel blade, 5½"
long over-all. Simulated ivory handle engraved
with your advertising 25 or more, \$1.75 each.
WRITE FOR CATALOG
LOUIS M. GERSON CO.

58 Deering Rd.
Phone Cunningham 6-1463

FOR SALE: FRENCH 1130-ton Curb Press 20"x 84" curb. Complete with Steam Pump Presently in operation, \$6,500.00. CROSS BROS, MEAT PACKERS, INC. 3600 N. Front St., Phila. 40, Pa.

EQUIPMENT WANTED

WANTED: 18' refrigerated meat body or small refrigerated trailer. BOB EVANS FARMS, 3458 South High Street, Columbus 7, Ohio. Phone HI 3-6545.

RENDERING COOKER WANTED: 5 x 9 or 5 x 12. Please give all pertinent information. EW-269. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1—Heavy Duty Product Cooler model FL,726H (Buxh Ammo.)
4—LT180 Water Defrost Unit Coolers (Bush F-12)
2—LT120 Water Defrost Unit Coolers (Bush F-12)
1—10 HP York Ammonia Condensing unit.

STANDARD BEEF CO. INC.

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CRYVAC (Dutch Boy) shrink tunnel, all stainless steel, fully automatic, in excellent condition. Reasonable, Falarski Sausage Co., 468 Eastern Ave, N. E. Grand Rapids, Mich.

FOR SALE: Hoy Boil Ham press with stand, \$70.00 200# Randall Stuffer complete with valves, In A-1 condition. Make offer. Kress Packing Co. Inc., P. O. Box 204, Waterloo, Wisconsin. Telephone 330.

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Sacrificing Sausage Equipment

Sacrificing Sausage Equipment

1—63BG Buffalo grinder—8% piate, direct
driven by 15 H.P. GE motor complete with
starting equipment.

1—300 Buffalo sausage stuffer, with 2 nickel
alloy valves and assortment of stuffing horns.

1—stuffing table—46" wide by 9% ft. long and
36" wide, pipe legs, galvanized top.

1—Wayne air compressor with 2 H.P. motor,
automatic controls, also used to operate sausage
stuffer.

1—Koch smoke tender unit, gas 110 V motor, 1,000,000 B.T.U. heat output.

1—Toledo portable dial scale, on wheels, platform 21" x29" model 31-1821, 800 lb. capacity, 500 lb. by 2 oz. graduations, 300 lb. on two tare

1—#31-0851 pan scale, portable, dial type, pan 22×22 , 125 lbs. by 2 oz. graduations on dial, 75 lbs. on beam.

1—Blodgett baking oven, gas, used 24 hrs. 30 l, wide by 30 in, deep by 15 in, high.

1—Wood fabricated walk-in cooler, with blov fan and compressor, almost new. 8 ft, long to 6 ft, wide by 6 ft, high.

Also Smoke stick hanging trucks, 2 station for 42 in, stick, Smoke stick kages, -3 station, 42 inch aluminum smoke sticks, galvanized bacon curing boxes with covers, long and short beef trolly hooks.

PETERS PACKING CO. 3103 AUBURN ST. BOCKFORD, ILL.

USED—FACTORY REBUILT

Model, LC, Level Glide Breading Machine

Grill Meats, Inc., Sandusky, O.

FOR SALE: 1—10 ton Carrier Ice Machine Compressor, like new, price \$500.00. Cost new \$2000.00, high speed, American Provision Co., Davenport Iowa. Phone 26263.

FOR SALE: FRENCH 1130-ton Curb Press. 24" x 42" curb. Complete with Steam Pump. Presently in operation, 82,200,00.
CROSS BROS. MEAT PACKERS, INC.
3600 N. Front St., Phila, 40, Pa.

BARLIAN WEEKLY SPECIALS

Now in stock—NEW B.A.I. STEEL LOCKERS
15" wide, 18" deep, 60" high, with sloping
top, seat brackets, 16" high legs, padlock
attachment.
single row—three wide.
Per opening \$18.95—F.O.B. Chicago
Discount for quantity purchases.

Sausage & Bacon

Sausage & Bacon

1166—SLICER: Anco #827, ser. #11201471, 5 HP.
mtr., heating element on Hydraulic Feed \$2,495.00

1155—FROZEN MEAT CUTTER: GMC Hydrauslice,
mdl. 16-24 RF, serial #1977, stainless steel, 5 HP.
safety controls & switch. Perfect condition \$2,500.00

1091—COLD CUT VACUUM PACKAGING LINE:
incl. Anco #832 Slicer & Stacker (used only 1
yr.); Check Weigh & Bag Conveyor; 3 model
#253 Exact Weigh & Bag Conveyor; 5 model
#253 Exact Weigh & Sales Reveron
#250 University of the State Reveron
#2

20" iron wheels, w/handles ea. \$40.00

Rendering & Lard

9874—LARD YOTATOR: Girdler mdl. L-51-A, used only 6 months, like new condition \$3,950.00

9944—BLOOD DRYERS: (6) 5' x 16', with 40 HP. mtr. & starter, A.S.M.E. coded ea. \$2,500.00

1169—COOKER: Globe 49'₂' x 9', ½" single shell type, is HP. & drive, little used \$2,000.00

9857—HYDRAULIC PRESS: Dupps 300 ton, w/steam pump & fittings, reconditioned \$3,250.00

9728—HOG: Mitts & Merrill 15 CRD, 18" x 20"

opening, 75 HP. motor

opening, 75 HP. motor, A-1 condition \$1,250.00

1141—CRACKLING GRINDER: Williams, 14" x 14"

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141—CRACKLING GRINDER: Williams, 14" x 14"

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